

THE NATIONAL Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891



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Constantly Exposed to Moisture Conditions

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Damp-Tex is recommended for brine tank rooms, coolers, sausage and casing rooms, smoke houses, killing floors, or any room or equipment where brine, saturated atmosphere, low temperature or wet surfaces prevent the use of ordinary paint or enamel.

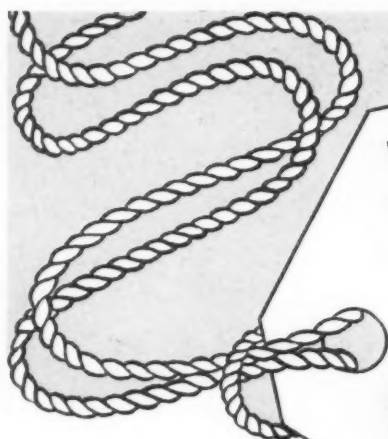
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The Enamel that Goes on Water-Soaked Surfaces

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International Manufacturers of Paint, Varnishes, and Enamel





BUFFALO SILENT CUTTER SALES REACH ALL TIME PEAK IN 1941

During the year of 1941, more sausage manufacturers turned to Buffalo Silent Cutters than ever before. We are most grateful to the industry for the faith they have in our equipment.

Today, our production facilities are being strained to the utmost. Nevertheless, we have seen to it that every order for a Buffalo Silent Cutter has been delivered. These machines, as well as every Buffalo machine, have been built and are being built to the same high quality standards that have made Buffalo the "favorite" in packing and sausage making plants.

WHY THE INDUSTRY PROFITS WITH BUFFALO SILENT CUTTERS

- In hundreds of plants, Buffalo Silent Cutters are reducing cutting costs by 25% to 50%. Proof of this statement is substantiated by the records received from actual users. These are available to you on request.
- Designed, engineered and built for longer, trouble-free service requiring little if any maintenance costs, Buffalo Silent Cutters provide outstanding advantages that result in more output in a shorter time. Fast, smooth and cool cutting protects protein value, improves the finished product and increases yield.



- The new exclusive machine design and new scientific Buffalo knife arrangement insures a smooth, fine-textured, high-yielding emulsion free from undesirable lumps and sinews.
- The air-operated center-emptying device speeds up production. Complete emptying of the "batch" is accomplished in seconds with subsequent savings in time and labor.
- Since the meat is always in clear view, the operator can inspect the "batch" constantly. This provides complete control over the product and eliminates the possibility of burning or shortening of the emulsion.

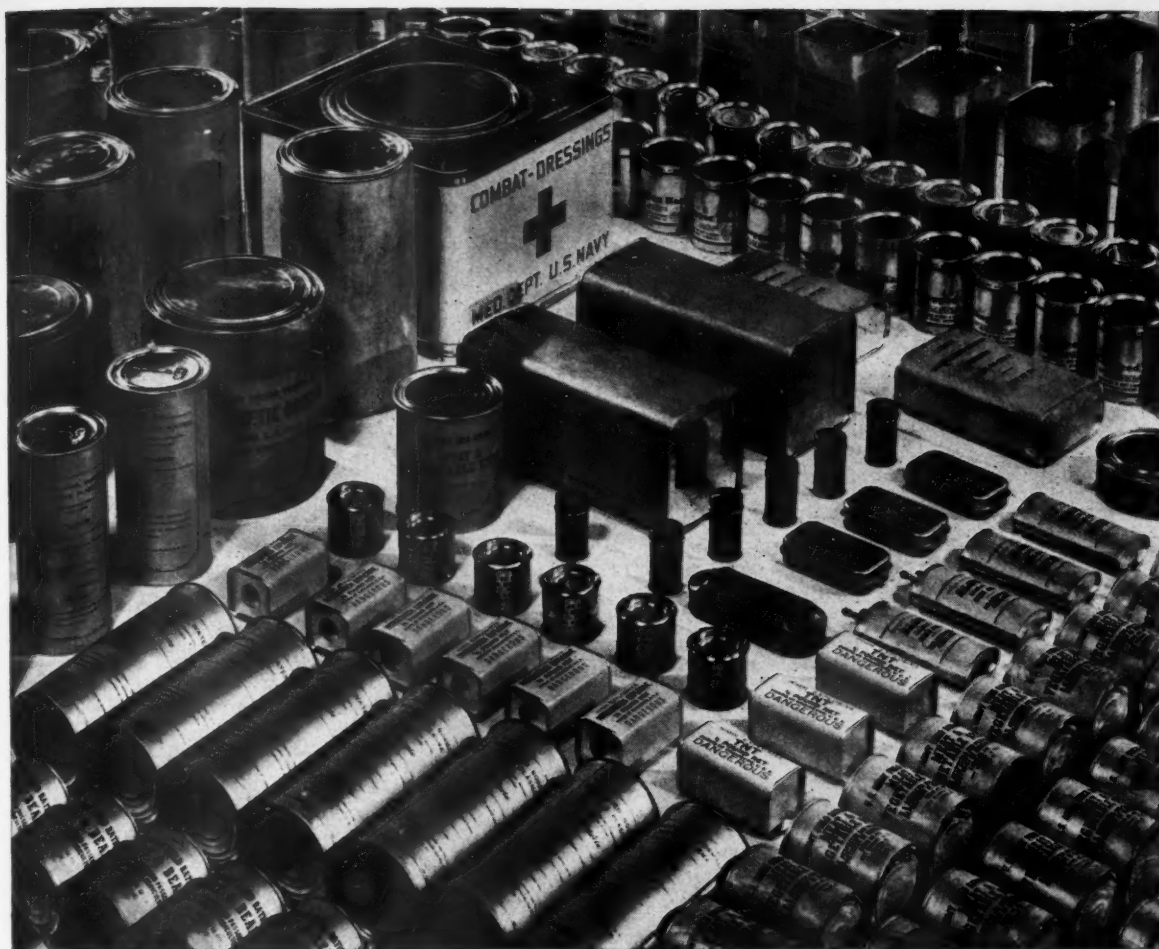
Let us send you proof on the superiority of Buffalo Silent Cutters.

JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo, N. Y.
Manufacturers of a complete line of Sausage Machinery

Sales and Service Offices located in principal cities

Buffalo

QUALITY SAUSAGE MAKING MACHINE



SOME "NON-SECRET" WEAPONS

THE AXIS WOULD LIKE TO HAVE

Study the Labels on the cans and packages in the picture above.

On some of them, you'll notice "Army Sliced Bacon, Canned . . . U. S. Marine Corps Field Ration D . . . U. S. Army Meat and Vegetable Hash . . . TNT Dangerous, Corps of Engineers."

There's a container for dried human blood in the picture, too. For transfusions in the field. Another to house a delicate motor on anti-aircraft guns.

And while you'll be interested to

know that these articles are some of the many defense items the containers for which are made by the can-making and packaging industries, their significance goes far beyond this simple fact.

For they are weapons. "Non-secret" weapons, if you will. And every country has them. *But the Axis would like to have ours.* Do you realize why?

The industrial resources that produced these "non-secret" weapons are the largest in the world. The Axis needs those resources.

It needs the men . . . the machinery . . . the skill . . . the research that make the quality and the quantity of these weapons possible. It needs the energy of the free, unregimented economy which produced these weapons.

We Americans can congratulate ourselves that the Axis hasn't these resources . . . that we—not the Axis—have built the greatest packaging and can-making industries in the world . . . that we are now using the sinews of these industries to resist aggression. American Can Company, 230 Park Avenue, New York, N. Y.

THE NATIONAL Provisioner

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DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN

Editors

C. H. BOWMAN

The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.

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Meat and Gravy

COMING ATTRACTIONS: Next week, look for valuable pointers on prolonging truck tire life, covering some new points we didn't worry about much in the old days. But Pearl Harbor changed all that. . . . A helpful article on scale maintenance will appear soon and another on indicating and recording instruments. Watch the N. P. weekly for latest news on price control, priorities and other vital developments.

★ ★ ★

A SALUTE to Thomas E. Wilson, chairman of the board of Wilson & Co. and executive assistant coordinator of civilian defense, for his foresighted and patriotic suggestion to Mayor Edward J. Kelly of Chicago which resulted in the campaign to salvage household fats and greases. While a Chicago project so far, nationwide adoption of Mr. Wilson's plan would do much to offset, at least quantitatively, the loss in fats and oils imports from the Pacific area. It is estimated that the average family wastes about 1/2 lb. of grease down the sink each week; under the Wilson plan the housewife accumulates and strains used fats and greases and turns them over to her retail dealer who pays her 4 to 5c per lb. The household fats are collected by renderers and processed for inedible products.



THOS. E.
WILSON

★ ★ ★

When the "mocking bird" starts singing at the plant of the Valley Packing Co., Salem, Ore., the neighbors don't stand around day-dreaming. The mocking bird is a special attachment for a steam whistle, and its notes, which carry two miles, signal that unidentified aircraft are somewhere in the coastal area.

★ ★ ★

A real industry faithful is E. F. Bloss of Wichita, Kan., who spent 50 years in meat packing, retired for three years, and has now joined Turvey Packing Co. of Blackwell, Okla., because—"I can't stand it any longer; I've got to get back in the harness." Mr. Bloss was superintendent of the Dold Packing Co. at Wichita for 25 years.

★ ★ ★

Some day, when you haven't anything better to do, borrow a bathing beauty picture from the sales department (they generally have a few around) and substitute it for the illustration of rare roast beef in the famous Institute ad "This is Life." Then read the text—

THEY TOOK THE "P. A." FOR A RIDE—AND HOW!



The "Smart Lads" economize with

★ "Sittin' on top" with fame and fortune at beck and call should be the reward of all those stout fellows in the Purchasing Fraternity who create showers of savings for their companies with LARDBAK. To be sure, there's no finer shortening and lard liner but just look at the several-cents-per-pound savings that quickly add up to stacks of folding money.

LARDBAK

AND SAVE THE DIFFERENCE

RHINELANDER PAPER COMPANY • RHINELANDER, WIS.

DIAMOND CRYSTAL DELIVERS

Maintaining Its Reputation for Dependability!

YOUR ORDER GETS PROMPT ATTENTION AT DIAMOND CRYSTAL!

● In these hurrying days of all-out production, you'll find it pays to deal with Diamond Crystal—as so many leading salt users do. For today, with increased capacity, we are supplying high-grade salt with customary promptness, in a variety of grades and grain-sizes. Our more than half-century of prompt delivery has won Diamond Crystal thousands of satisfied customers, coast-to-coast. Try us and see—Diamond Crystal delivers!



MAKES GOOD
FOOD TASTE
BETTER!



COURTESY OF THE ASSOCIATION OF AMERICAN RAILROADS

MAY WE HELP YOU?



Perhaps we can effect a major improvement in *your* product . . . or eliminate certain production difficulties . . . by suggesting a simple change in the grain, grade, or amount of salt you use.

Our Technical Service Department, with over 50 years' experience, helps dozens of leading food manufacturers and processors every year. For free counsel, write Director, Technical Service, Diamond Crystal Salt Co., Inc., St. Clair, Michigan.



● Does your household tune in on Kate Smith's program at 12 noon, CBS? It advertises Diamond Crystal Shaker Salt, America's Quality Table Salt in the big red package.

DIAMOND CRYSTAL ALBERGER PROCESS SALT

DO YOU KNOW

NOW..LET'S SEE, THAT'S
200 LBS. THAT MAKES
30 LBS. OF BEEF



Remains of Mammoths, great elephants of the Pleistocene period (Ice Age) have been found well preserved in the Siberian Ice.

FARMERS HAVE TO GIVE BEEF CATTLE ABOUT 100 POUNDS OF FEED FOR EVERY 15 POUNDS OF MEAT THE ANIMALS PRODUCE



West Indian Pepper Pots cook continuously and some have been on the fire for more than 100 years. Pepper Pots are a sort of native stew containing meats, vegetables, spices and juices from the roots of native plants

DO YOU KNOW how to make SAUSAGE look, keep, taste and sell better?

Meat packers by the score will tell you that sausage sealed in Bemis Parchment Lined Bags looks better and sells faster... keeps longer and tastes better. These sanitary,

white, bleached muslin bags, lined with genuine vegetable parchment, are easy to pack. They are economical sales stimulators. Write for facts and free samples.

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Salt Lake City • San Francisco • Seattle
Wichita



*I have to Judge
by
APPEARANCE—*

*SO I
BUY SAUSAGES
THAT ARE
PLUMP AND
FRESH—
LOOKING!*



**Armour's Natural Casings Cling to the Meat
... Give Better Looking Sausages**

Housewives choose the brand of sausages they purchase by how good they look in the meat case. And, of course, they pick plump, fresh-looking sausages every time. That's the kind of sausages you get when you use Armour's Natural Casings—because high elasticity keeps these casings clinging tightly to the meat.

You can give flavor-appeal to your sausage products with Armour's Casings, too, because

they seal-in the natural meat juices that add so much to sausage taste.

You'll like Armour's Natural Casings . . . they're strong—to resist breakage...and there's a size and type for every sausage variety.

Next time you need sausage casings, remember all these advantages. Order Armour's Natural Casings—your nearest Armour branch can supply you conveniently and quickly.

ARMOUR'S NATURAL CASINGS

FSCC Says January 29 Award Prices Are Maximum; No Action by OPA

FEDERAL Surplus Commodities Corp. on February 5 set a ceiling on prices of pork products it buys for lend-lease shipments to Britain and relief distribution, but the Office of Price Administration made no move to establish maximums on any meat prices. Prices at which the FSCC bought canned and cured pork and lard on January 29 were adopted by that agency as its "top" for the future.

The FSCC announced its new policy in the following telegram sent to all packers:

"This wire is sent in recognition of your cooperation in offering products, and it is for your information and guidance. We are accepting this week's offerings on lard and other pork products at prices not above last week's levels. We intend, for purposes of our general purchase program, to adopt last week's levels as our top ceiling but feel continued large quantities should be offered at prices slightly below last week's levels; and we do not want to cut our acceptance precipitously without notice, but feel compelled to adopt that or other methods unless prices stay under last week's level."

Evidently the FSCC was offered some product at prices at or below the level of its January 29 buying, since purchases announced on February 6 included 10,078,640 lbs. of lard, 10,734,340 lbs. of canned pork and 206,176 lbs. of cured pork. These purchases compared with 10,923,016 lbs. of lard, 9,015,000 lbs. of cured pork and 15,367,708 lbs. of canned pork bought last week. The sharp reduction in purchases of cured pork is significant, as is the cut in canned pork buying.

Hogs, which had gone to a new high of \$12.85 at Chicago on February 5, with the average at \$12.55, were off 25¢ on February 6, as a result of the FSCC action, but steadied at the close. Lard prices were off 7½¢ on the Chicago Board of Trade on Friday, while carlot pork prices were at a standstill, with buyers marking time.

There were rumors and newspaper reports on the morning of February 6 that the OPA intended to establish ceilings on wholesale meat prices immediately. These reports of possible immediate action are groundless, so far as can be determined, although a group of individuals prominent in the livestock and meat packing industries

held a confidential meeting with officials of the Office of Price Administration in Washington. The "exploratory" conference is reported to have dealt with problems connected with the possible establishment of ceilings on meat prices.

There is considerable evidence that the Department of Agriculture and OPA, working together, are focussing their attention on farm product prices at the present time. Ceilings on cash, loose and leaf lard were boosted this week (see page 29) to correct a maladjustment in former maximums, and in line with the department's announced intention of encouraging production of heavy hogs and lard and changing the relationship between meat and lard prices.

Joint Statement Issued

Secretary of Agriculture Claude R. Wickard and Leon Henderson, Administrator of the Office of Price Administration, made the following joint statement this week:

"With the passage of the Price Control Act, the Office of Price Administra-

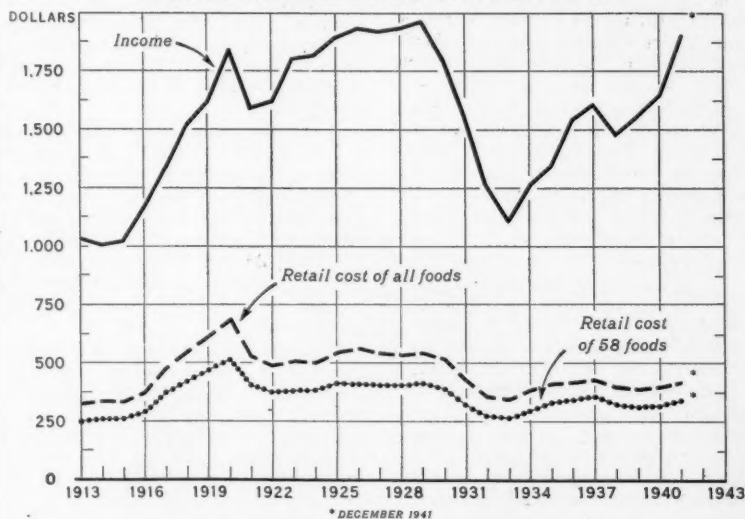
tion and the Department of Agriculture intend to spare no effort to prevent inflation. These two agencies share this important responsibility and we are in complete agreement as to objectives to be achieved. . . . If inflation is to be controlled, it is now especially important that effective, positive steps be taken to stabilize the cost of living. The Department of Agriculture and the Office of Price Administration intend to pool resources to do all they can to accomplish this end.

"First of all we must have abundant production and the Department of Agriculture intends to see that every possible step is taken to insure abundant supplies for all. This has been and will remain the consumer's best assurance of fair prices. Government-owned stocks of grains and cotton will continue to be used to supplement private stocks.

"Farm legislation and farm production goals for 1942 have now placed floors under the farm prices of all major products at levels sufficient to protect farmers in carrying out a great increase in production. Steps will be taken to keep feedstuffs at reasonable levels in order that increased production of meats and livestock products will not be hampered by high feed costs. The Office of Price Administration will use

(Continued on page 38.)

NONFARM FAMILY INCOME AND COST OF COMPARABLE FAMILY FOOD PURCHASES, UNITED STATES, 1913-41



While average non-farm family income rose sharply from \$1,645 in 1940 to \$1,888 in 1941, the average retail cost of all its foods climbed to only \$430 against \$394 in 1940. Retail cost of 58 major foods for a family was \$342 in 1941 compared with \$314 in 1940. (Chart by U. S. Bureau of Agricultural Economics.)



WHAT CAN I DO ABOUT THE SUGAR SHORTAGE?

By C. ROBERT MOULTON

Consulting Editor, The National Provisioner

SUGAR rationing is here!

Last week the War Production Board announced that industrial sugar users, including meat packers and sausage manufacturers, will be allocated during February only 80 per cent of the amount of sugar used in February, 1941. Hog kill in February, 1941, and consequently, the volume of curing done and sugar consumed, were considerably below the level expected for February, 1942.

Even though the packer may have large stocks of sugar he must not use more than his quota; however, he may withdraw from stocks in making up his quota. The sugar user must also elect between purchasing from a primary distributor only (one who manufactures or imports sugar) or a secondary distributor.

Rationing is due to the war in the Pacific which will reduce or entirely eliminate supplies of sugar and cane molasses coming from Hawaii and the Philippines. Production of sugar in Cuba has been below normal. As far as the continental United States is concerned, it may not be possible to increase production enough to meet the demand.

How to Meet the Problem

The meat packer and sausage manufacturer must reduce his consumption of sugar. There are several steps he should take immediately to meet the situation:

First, he can examine his curing formulas in the light of the best practice. In the past some curers have used more sugar than necessary in sweet pickle and sausage cures. The situation has probably improved, but a number of curers still use too great a proportion of sugar in their formulas.

Good practice requires no more than 20 lbs. of sugar per 100 gals. of pump pickle, and no more than 10 lbs. per 100 gals. of cover pickle. For dry curing of meats the usual range is from 1 to 3 lbs. per 100 lbs. of meat, with about 2 lbs. representing the best practice.

If you are using more than these amounts, you should run some tests with reduced proportions of sugar. If the amounts of sugar used in your cures materially exceed the figures given, you should move gradually in the direction of smaller quantities.

Second, methods should be worked out for the recovery of second pickle and its reuse. This will save appreciable amounts of sugar which are now going

to waste. The American Meat Institute is working on methods of recovering and reusing the sugar in sweet pickle. The information will soon be available to members.

Third, the curer of meats should examine the possibility of replacing part of the cane or beet sugar with cerelose or similar high quality dextrose. Experiments have shown that only limited amounts of dextrose may be used in the curing of bacon. For bacon the use of dextrose should be limited to from 5 to 10 per cent of the total sugar employed. Otherwise, the bacon will fry out too dark in color.

For sweet pickle curing dextrose may be used with greater freedom. The extent to which it can replace cane or beet sugar is not entirely certain. However, it has been used successfully in place of sucrose (cane or beet sugar) for hams, shoulders, butts and beef hams. In other tests cerelose has replaced up to 25 per cent of cane or beet sugar, with no noticeable effect on the product. Many sausage manufacturers have entirely replaced cane or beet sugar by cerelose. Some experiments with corn syrup have indicated that this product may have a place in sweet pickle curing.

These general results are only a guide to practice. Any meat curer who contemplates the use of a dextrose sugar or corn syrup should make careful tests on small lots of meat before he attempts to introduce these products into his curing formulas.

It should be pointed out that dextrose is not as sweet as cane sugar and certain uses of sugar require recognition of this difference in sweetness. However, with modern cures which result in lower salt content in the finished product, it should not be necessary to depend upon sugar to mask any harshness due to salt. Dextrose should give sufficient sweetness.

If the use of cerelose should increase appreciably it may become more and more difficult to fill the demand for this product. Corn products manufacturers may easily find it difficult to expand at this time since priorities for equipment and machinery may hamper them. Less difficulty is to be expected in the case of corn syrup.

The reader will note that this brief article does not attempt to give a complete answer to the question raised in the title. Probably no one now knows the exact and best answer. There is no

reason why the packer should get panicky about the situation, but he should be thinking and obtaining information which will prepare him to take the best course of action.

An article on the reclamation of pickle, to appear in an early issue of THE NATIONAL PROVISIONER, will give information of value to the packer.

Private Truck Owners to Save Transport Facilities

The Office of Defense Transportation does not intend to regulate private motor carriers but its work will bring it into close contact with the trucking operations of packers, bakers, etc., Joseph B. Eastman, director of the ODT, told the National Council of Private Motor Truck Owners in Washington last week.

Pointing out that a very large percentage—perhaps as high as 75 per cent—of all trucks of every kind are privately operated, Director Eastman declared that such transportation is vitally related to the war effort and that he felt the duty of rationing tires, parts, etc. for all motor carriers should fall to his office.

Director Eastman declared that war production will bog down if transportation facilities are impaired. He said that private truck operators and his office must give attention to opportunities for making better use of existing motor vehicles, tires and all parts and accessories. He reported that private carriers were cooperating in a Pacific Coast plan for better utilization of trucks in handling military traffic.

A resolution passed at the meeting of the Council recommends that private motor truck operators accomplish a substantial reduction in tire mileage by reexamining their operations with a view to rearrangement, rescheduling, or any other change that will aid in securing the greatest possible volume of essential transportation from the least possible tire mileage.

The resolution further recommends that "in the establishment of any classification of tire users for eligibility or priority purposes, such classification should be functional, based upon the character of the transportation service performed or of the commodity transported and not upon the legal classification of the operator involved."

What the Army Has—and Needs—in Meat

AMERICA ranks fourth in the per capita consumption of meats, being exceeded by New Zealand, Argentina and Australia. Our consumption of approximately 156 lbs. of meat per capita is more than doubled by New Zealand. In the American Army approximately one-half of the cost of the ration is spent for meat. The American soldier consumes almost 1 lb. of meat per day, which makes him the number one meat eater of the world.



MAJOR
J. H. WHITE

An almost endless variety of meat dishes is made available by the Quartermaster Corps to the man in the Army, and is limited only by want of adaptability, or lack of imagination on the part of the mess officer, the mess sergeant, and the cooks. Army regulations place little restriction upon the purchase of available meat commodities. The kind of meats used is governed largely by circumstances. Within the continental limits of the United States, fresh meats are used wherever available, and where troops are in permanent quarters and fed in mess halls with facilities for caring for fresh foods. Fresh frozen meats and cured and smoked meats follow our troops into maneuver areas not too remote from supply points and refrigerated transportation, and, in peace time, to our overseas possessions and stations.

Canned Meats in Philippines

While canned meats are used to a limited extent in the Army at all times, it is only when unusual conditions arise that they assume a position of major importance. Canned meats are the backbone of the reserve food stores in the Philippines, Hawaii, Panama, Alaska, and in our newly acquired outposts.

For many years a five years' supply of canned foods was maintained in our island fortress, Corregidor, sufficient to sustain the entire garrison on Luzon. In recent years this was reduced to a two years' supply. Field ration B consists largely of canned foods. It is used when troops are in the field and remote from fresh food supplies.

Until comparatively recent months, the principal canned meat items used by the Army for reserve stocks were dry salt cured bacon in 12-lb. cans, corned beef, corned beef hash, and Vienna style sausage, while for more immediate use pork sausage, pork and beans, chili con carne, sliced dried beef, roast beef, and beef tongue relieved the monotony of the more restricted diet.

Many factors have contributed to the impetus toward enlargement and im-

By MAJOR JESSE H. WHITE
Quartermaster Corps, U.S. Army

An address before the Meat Section,
1942 Canners' Convention, Chicago.

provement of the canned meat component of the Army ration. New methods of warfare have necessitated changes in Quartermaster Corps supply procedure. Rapid movements of mechanized forces and long and hazardous aerial flights have emphasized the necessity for compact, highly-nourishing rations that can be transported with

economy of weight and space. The newer knowledge of nutrition has indicated the necessity for due consideration in the ration of proper kinds and proportions of minerals, vitamins, and amino and fatty acids, as well as caloric value and palatability.

With the aid of the canned meat industry, there have been added to the Army larder several new canned meat items. Sterile luncheon meat in 6-lb. cans was practically undreamed of only a year ago. Today the demand for this product, not only by our own military forces but for feeding our allies, has

(Continued on page 16.)

SOME CANNED MEAT PRODUCTS THE ARMY WANTS TO DEVELOP

1.—Meat units of the Type C field ration—meat and beans, meat and vegetable hash, and meat and vegetable stew—have proved highly satisfactory, but for greater variety, the Army wants three additional meat items for this ration. Like the original three, these must be palatable either cold or hot, should have a fair caloric value, and should be sufficiently different in flavor to give variety to the meals.

2.—Two meat components of the Type K ration—veal luncheon meat and pork luncheon meat—are so nearly alike that it is believed desirable to substitute a different item for one. The cervelat component, also, is not ideal for this particular use, and a substitute is desired.

3.—A liver product is highly desirable to secure the nutritive constituents of that product.

4.—It is believed more work should be done on sterile canned hams. As with 6-lb. cans of pork luncheon meat, the Quartermaster Corps is hesitant to accept canned hams that might not withstand exposure to tropical heat without refrigeration. Considerable work has already been done, and the Army has made a sample shipment of approximately 4,000 lbs. of so-called "sterile hams" to one overseas post. Reports should soon be forthcoming to indicate the relative stability of this product.

5.—The present method of preparing canned pork sausage, both in bulk and in links, results in a product that is very wasteful since approximately one-half of the can contents are thrown away or are of little use in the field. In addition, the flavor of the product bears little resemblance to that of fresh pork sausage. The Army would welcome a change in the method of preparation to avoid excessive waste and improve the flavor.

6.—So-called "roast beef" is received with considerable favor by Army messes. It is believed, however, that this product can be improved in flavor and consistency.

7.—Because of the highly nutritive value of eggs, it was hoped that eggs could be incorporated with other foods in a canned item. Experiments made by the subsistence laboratory have not offered much encouragement. Eggs do not stand processing temperatures well, since they become hard, leathery, and discolor badly. They do not combine well with bacon. The best combination yet found at the research laboratory comprised egg, chopped ham and potato cubes. This combination may be developed into a satisfactory product.

8.—Canned chicken and canned turkey for hospital use is a definite need. It is believed very desirable, however, to develop a product with a much higher percentage of broth than the solid-packed product produced at present for FSCC.

9.—With curtailment of the nation's supply of tin and the enormous demands placed upon our reserve stocks by the war, conservation of tin plate is highly desirable, and may soon become a dire necessity. Preparation of partially dried, or of dessicated meats, protected by containers or coverings other than tin, may deserve consideration.

10.—The subsistence research laboratory has been directed by the office of the Quartermaster General to develop a special "mountain ration," suitable for use in extreme cold, to be eaten at times without facilities for heating, prepared from products and in containers not affected by freezing. Suggestions for such items will be gratefully received.

Overloading Truck Is False Approach to Tire Economy

PROSPECTS are not bright that packers and sausage manufacturers will be able to obtain meat distribution equipment—particularly trucks and tires—easily and conveniently during the next few months. Even were trucks and tires available in normal quantities many in the meat industry consider it their patriotic duty to help conserve critical raw materials as much as possible. One of the problems which meat packing must solve this year, therefore, is the distribution of a greater quantity of product with reduced facilities.

Circumstances will dictate procedure to be adopted to meet particular situations. Sausage manufacturers in a mid-western city have announced, for example, that they will curtail special services and will limit deliveries to retail stores to one per day. Unquestionably, a similar decision will be made by packers and sausage manufacturers in many other sections of the country.

Some packers and sausage manufacturers have advised THE NATIONAL PROVISIONER they are reviewing delivery practices and methods to increase distribution efficiency and cut costs. Among the possibilities being considered, according to these operators, are better utilization of delivery equipment by using fewer trucks or keeping active vehicles in service more hours per day,

increasing length of routes, eliminating unprofitable stops, increasing average payloads and remapping territories so that dead truck mileage per ton of product distributed will be reduced.

These changes may be effective in some instances. In other cases, however, particularly where there has been intelligent and efficient supervision of distribution, the net result will be the handling of a greater quantity of product with relatively fewer vehicles. The amount of work performed by each truck will be increased. Whether this will be objectionable will depend on a number of factors, important among which are the percentage of full load under which the trucks formerly operated and whether the new practices will yield sufficient gains to offset the higher rate of truck and tire depreciation and the resulting increase in cost of maintenance, repairs, and replacement.

Factors to Consider

The subject is broad and complicated; and before the packer or sausage manufacturer decides what course to pursue he should carefully consider all factors likely to influence results. Among these are the character of roads over which vehicles will operate, length of routes, size of payloads, truck speeds required to cover territories, drivers' experience and extent to which they may be ex-

Spare Those Tires!

Proper inflation of tires and loading of delivery trucks are two factors over which the packer has definite control in his program to minimize tire wear in the face of new distribution problems created by rubber conservation measures. This article gives practical data on accomplishing these objectives.

pected to cooperate in giving better care to equipment, character of the equipment and its ability to stand up under the burden, time required to service customers, and the possibility of an increase in number of accidents due to greater speeds.

Approach to the subject from both practical and technical angles is advisable. It would certainly seem to be the part of wisdom to have truck and tire manufacturers' recommendations on equipment use and care and to know the effects of overloading and high speeds on trucks and tires. It would not seem advisable in any case consistently to exceed loadings recommended by producers of vehicles and tires.

It may be particularly desirable for packers and sausage manufacturers to give careful attention to tires when planning new distribution methods especially if longer routes, higher speeds and heavier loads per truck are under consideration. Regardless of cost considerations, there is a vital need to conserve rubber for war purposes; and an understanding by packers and sausage manufacturers of tire limitations and capabilities will enable members of the industry to cooperate more effectively to this end.

Much information is available on tire maintenance and repairs; these aspects of the packer's tire problems will not be discussed here. Rather, consideration will be given to conditions under the direct control of the packer, particularly tire loading and inflation, which have an important bearing on tire life and tire cost per ton of products distributed.

Premature Tire Failures

While careless driving may cause considerable unnecessary tire expense, it is doubtful that this is the most important factor reducing tire life. Tire manufacturers and tire experts are unanimous in their opinion that there are three outstanding reasons for premature tire failures. These are:

- 1.—Overloading of trucks and tires.
- 2.—Under-inflation.
- 3.—Over-inflation.

It will be readily appreciated why it is so necessary to give careful thought to tires when considering new practices and policies to increase tonnage of product distributed per truck mile operated.

If more attention were given to tire loading and inflation, tire manufacturers say, tire costs could be greatly reduced. A tire is built to withstand a

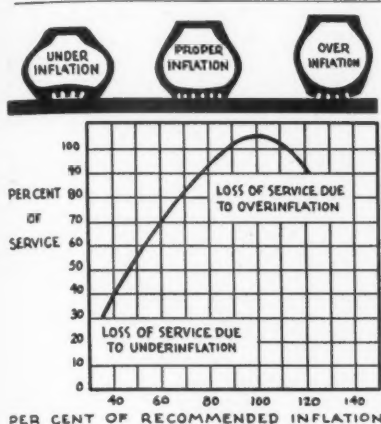


IMPROPER LOADING INCREASES TRUCK TIRE WEAR

Proper distribution of payload within the truck body eases the load on tires. The practice of placing the greater proportion of the load near the rear where it can be unloaded conveniently should be discouraged. A study of the loading formulas in the accompanying article will enable packers and sausage manufacturers to devise truck loading procedure to secure lowest tire cost per ton of products transported.

certain maximum load. The packer should know the load each size of tire he uses is built to carry. Overloading a tire causes excessive strains in cords and carcass and excessive flexing and overheating, which lead to premature breaks and blowouts.

The packer or sausage manufacturer may readily learn maximum safe loads for various sizes and styles of tires from tire manufacturers and dealers. He may have trouble, however, determining the loads he is actually imposing on his tires or the loads he may safely



INFLATION AND TIRE WEAR

Cross-sectional sketches above show how undue tire wear results from improper inflation. The chart illustrates amount of service lost through under-inflation and over-inflation.

use under any conditions of loading.

The result of under-inflation in a tire is similar to that of overloading. In this case—also true when a tire is overloaded—the side wall is squeezed outward, turning the shoulder of the tread down against the road and bringing wear on a portion of the tire not built to stand this abuse.

The easiest way to determine tire loads, the B. F. Goodrich Co. says, is to weigh first the front wheels and then the rear wheels of the unloaded vehicle on a platform scale. If a platform scale is not available, approximate tire loads may be obtained mathematically, providing the weight of the empty truck and the way in which the empty weight is distributed between front and rear axles are known. To the empty weight per axle is then added the amount of payload carried on each axle. This may be determined by the following formulae:

$$\text{Payload on Front Axle} = \frac{B \times \text{Total Payload}}{\text{Wheelbase}}$$

$$\text{Payload on Rear Axle} = \frac{A \times \text{Total Payload}}{\text{Wheelbase}}$$

Three types of tire assemblies are given here for purposes of illustration—single front and rear, single front and dual rear and single front and tandem rear. In tandem formation, tires may be

(Continued on page 40.)

PD-1a Preference Rating Extendible to Suppliers

PREFERENCE ratings obtained by packers through the use of the new PD-1a and PD-3a application blanks may be extended to their suppliers and sub-suppliers, according to provisions of Priorities Regulation No. 3 which took optional effect this week and becomes mandatory on March 1. Individual ratings are obtained through use of PD-1a; ratings assigned on defense contracts now may be issued PD-3a.

Heretofore, ratings assigned in response to applications (for machinery, equipment, etc. not obtainable under A-10) on the old PD-1 forms have not been extendible, and ratings assigned to Army-Navy orders on PD-3 forms have been extendible only when countersigned by a government official.

Through the use of the extension privilege, packers will be able to safeguard their suppliers' ability to continue production of equipment and supplies which are vital to the whole meat packing industry.

It is suggested that packers be very careful to give all required information in filling out priority applications. Unless the application for a priority is backed up with definite information, demonstrating that the desired material or equipment is required in order to supply essential civilian needs or to fill Army and Navy contracts, the priorities division of WPB has no choice but to deny it.

Priority applications must be filled in as accurately and forcefully as possible in order to obtain consideration in Washington.

PD-1a forms will not be available in quantity before mid-February, according to the War Production Board division of industry operations, but the forms may be reproduced by anyone if exactly like the official form issued on February 2.

When an individually-rated order is served upon a supplier by the original applicant under the new system, the rating may be extended by the supplier and sub-suppliers to obtain any material which will be delivered to the original applicant, but neither the supplier nor sub-supplier may use the rating to obtain machinery or capital equipment for use in fabricating parts to fill the order.

Use of PD-3a Form

Prime contractors who need machinery or equipment to be used exclusively in filling Army and Navy orders may obtain a rating for use in obtaining such equipment with a PD-3a form. The Army and Navy are no longer allowed to allot high preference ratings to firms and then to permit them to

extend such ratings to suppliers for production machinery which is only partly for defense work.

Ratings obtained with PD-1a and PD-3a can be used by the holder, his supplier and sub-suppliers to replace inventories of materials utilized in filling the rated order, provided such replacements do not increase their stocks above practicable working minimums. However, the supplier can use the new extendible ratings to replace inventories of raw or semi-finished materials only during the period while the materials are in the process of fabrication for the original holder of the rating.

Distributors handling materials which they do not process or change in form can accumulate ratings (up to three months) so that they can place orders on a bulk basis for minimum quantities procurable under normal business terms.

The new PD-1a is more simple than PD-1; provides for stamping the assigned rating on the application, and is extendible by simple endorsement on purchase orders.

Truck Ban Extended

Other action by the War Production Board this week included:

TRUCKS.—The ban on sales of 1942 model light, medium and heavy trucks and truck trailers was extended to February 11 from February 2. The extension will provide time for completion of rationing plans.

CANS.—Tin content of cans is to be curtailed immediately from 1.35 lbs. to 1.25 lbs. a base box (a base box averages 100 lbs., of which the tin content would be 1.25 lbs.) and set up machinery for a quota system on tin andterne plate. Quotas prescribing the amount of tin plate each firm can fabricate will be set later.

Allotments of tin plate have been cut so sharply by WPB that an order is expected this weekend curbing civilian production of some fruits and vegetables by as much as 25 per cent or possibly more.

REPAIRS.—Job platers, machine shops, motor rewinding shops, and other shops performing industrial repairs are eligible for priority assistance under the production requirements plan, or the modified production requirements plan for small business, it was announced this week by the division of industry operations, WPB.

By submitting applications on either form PD-25A or PD-25X, according to the size of their business, these companies may obtain priority ratings to be used over a calendar quarter for specified quantities of material.

Producers Show Lack of Unity on Crackling Grades

IF CONCLUSIONS can be drawn from expressions of renderers who have commented on crackling specifications since the subject was first brought to the attention of the industry in the January 24 issue of *THE NATIONAL PROVISIONER*, the majority of plant operators definitely believe such specifications are desirable and would be helpful to both buyers and sellers of the product. Approximately 65 per cent of those who expressed an opinion favor the development of specifications by some responsible agency and efforts to have them generally accepted by producers and traders.

Unfortunately, in their comments on the subject, few renderers gave specific reasons for desiring specifications. "We think," a Georgia renderer said, "that the suggestion for having some responsible agency adopt definite crackling specifications which will be generally recognized by buyers and sellers is an excellent idea."

"The writer is favorable to proper standardization by reliable and recognized authorities," a California producer of cracklings advises. "Standardization should be worked out on a basis of true value, but not in order to create unfair advantages."

A New York renderer said: "I think it would be a good idea for some responsible agency to adopt definite specifications and have them recognized and used by buyers and sellers."

The other expressions in favor of the adoption of crackling specifications were similar.

To date, only two renderers have opposed adoption of specifications. "It is my opinion," a Kansas renderer writes, "that with the great variation in the make-up of cracklings, the buyer or broker is best able to classify them and determine their grade."

A Pennsylvania producer believes that "an analysis from a representative sample is the best way to buy or sell cracklings."

Numerous renderers have offered suggestions which will be helpful to any group or organization charged with the responsibility of drawing up crackling specifications. Most of these deal with protein content but a few have given specific information on various situations and conditions.

An Iowa renderer, for example, calls attention to a situation existing in his locality: "Many mixers of tankage for livestock," he says, "are putting out a so-called 'mineral mix.' This mix does

not carry anywhere near the percentage of protein as the product produced in rendering plants. In view of this fact, we feel this 'mineral mix' is not comparable in value to undiluted ground tankage produced by most country rendering plants.

"In arriving at a price based on percentage of protein, therefore, we feel these so-called mineral mixes should be taken into consideration, and the price should be set up so as to give a good 60 per cent protein the top of the market."

South American cracklings are a factor in the market and an eastern renderer calls attention to this fact. "Bear in mind," he says, "that South American cracklings are offered under the listing 'low test' and range from 40 per

Confusion in Cracklings

• This is the second article on crackling specifications to appear in *THE NATIONAL PROVISIONER* recently. The first was published in the January 24 issue.

The important fact to be gained from these articles is that there is little agreement among renderers on this subject, either in regard to the number of grades which should be recognized or the protein percentage figures which should separate the various grades. Until specifications have been drawn up and generally accepted, quotations will be largely meaningless and more or less trading confusion will result. Cracklings seems to be one of the major products entering into feeds that is not completely defined.

To date only one class of producers—country renderers—has been heard from in these articles. Another class which produces large quantities of cracklings—packers—is now being surveyed for expressions of opinion on need for specifications, how many grades which should be recognized for trading purposes, protein percentages and other factors in each grade.

Packers and renderers are invited to communicate with *THE NATIONAL PROVISIONER* on this subject. Tell us not only how many grades of cracklings you think there should be for trading purposes, but also give us your ideas on specifications for the various grades.

cent protein to 44 per cent protein. When importers of the product speak of high protein they refer to grades of cracklings testing over 55 per cent."

An interesting point was brought out by a New York renderer of shop fats. "At this plant we have always regarded any meat scraps testing below 50 per cent protein as low test and have so seldom produced above this mark that the question never has come up as to what is medium test or high test material.

"It is my opinion, however, that a unit of protein is a unit of protein and should bring the same price, whether it is in a low test or a high test meat scrap."

Many buyers of cracklings do not, of course, agree with this renderer's opinion. It is generally recognized that factors other than protein percentage must be taken into consideration when grading cracklings. As a Michigan renderer pointed out, "many low test cracklings are really high test product full of grease. These cracklings are not worth a premium unless the buyer desires to run the product through a

(Continued on page 89.)



BAGGING MEAT AND BONE SCRAPS



Patapar NEWS



NO. 87

Paterson Parchment Paper Company

FEBRUARY, 1942

Bristol, Pennsylvania



Hounds

In a previous article we discussed "bird dogs" trained to hunt only feathered game. The other group of pure-bred sporting dogs, hounds, is trained to hunt only animals.

Hounds are the oldest and largest breeds of dogs in the world. The very names—fox, elk, otter, wolf, deer—as the first syllable of breeds of hounds are eloquent of the purpose for which hounds were originally bred. They helped man track down his meat for sustenance—later for sport. Today bird dogs are still generally bred to hunt birds, but hounds are bred mostly for show dogs, comrades and watch dogs. The only animal hunting with dogs in civilized places is fox hunting that survives as a social sport. Badger, rabbit, and small game are hunted around the farm. Occasionally bear and deer in brief open seasons. The Greyhound and the Whippet are used extensively in racing.

Sixteen breeds of hounds are:

AMERICAN FOXHOUND. This is the only pure-bred American hound. Developed from dogs imported to the colonies from England in 1650. White with black and tan spots. He is smaller than his English relative.

ENGLISH FOXHOUND. A breed over 300 years old. Made famous in pictures and stories of riding to hounds in English tradition. A good hound color is black and tan with white legs and breast.

BEAGLE. A miniature Foxhound. One of the oldest breeds in history. The Beagle is used for hunting hares and rabbits and is followed on foot in contrast to the Foxhound that is followed on horseback. One of the most popular of sporting dogs.

A small dog standing about 15 inches—10 inches under a good-sized Foxhound.

HARRIER. History records the first pack of Harriers in England in 1260. No records of his ancestry before that year. In size and appearance the Harrier is midway between a Foxhound and the Beagle from which two breeds he was probably derived. He is used for hunting hares and may be followed either on foot or horseback.

DACHSHUND. A German breed developed originally to hunt the badger and other small underground game. Because he is hardy, vigorous and good-natured he is one of the most popular companion breeds. Also the smallest.

BLOODHOUND. Developed in England from the St. Hubert hounds of the eighth century. Known in the United States for at least 100 years. Famous for his power of scent in following a trail. Picturesque face with thin, loose skin around the head. The detective dog.

IRISH WOLFHOUND. Perhaps the oldest breed of sporting dogs. He is recorded in Roman history. Derived from famous hunters. He is gentle and affectionate. A fine companion for people who enjoy a large and showy dog. The Irish Wolfhound is the biggest of all hounds, standing almost 3 feet. His rough, wiry coat is grey, brindle, red, black, fawn or pure white.

Other pure-bred hounds are: Otterhound, Norwegian Elkhound, Basset Hound, Greyhound, Whippet, Saluki, Afghan Hound, Scottish Deerhound, Borzoi.

PATAPAR does its bit

For over 55 years Patapar Vegetable Parchment has been helping keep our nation strong. Today its special role, the protection of America's foods, becomes more vital than ever.

Patapar is a type of paper uniquely suited for this job. It withstands moisture and grease. It is odorless and tasteless. It even withstands boiling! Consequently it is called on for tough jobs that few other papers could handle.



Milk

As a bottle hood, Patapar protects milk from dirt, dust, germs, and prowling animals.



Butter

As a butter wrap, Patapar prevents moisture - vapor transmission. Keeps goodness in, keeps contamination out.



Meats

Some meats—like boiled ham—require pre-cooking in the packing plant. A Patapar wrapper holds in the juices—and keeps its strength even under extreme cooking pressures.

In hundreds of ways like these, Patapar is serving the men and industries that keep America well-fed and strong.

* BUSINESS EXECUTIVES

Today food and defense needs are taking our capacity output. It is nevertheless a good time, with an eye for the future, to consider what Patapar with its unique qualities can do for you.

PATAPAR Vegetable Parchment

Paterson Parchment Paper Company

Bristol, Pennsylvania
West Coast Plant: 340 Bryant St., San Francisco
Branch Offices: New York, Chicago

Headquarters for Vegetable Parchment since 1885

Army Meat Program

(Continued from page 11.)

reached unbelievable proportions. The meat units of our Type C field ration, designed for use in trench warfare, have found such ready acceptance for other uses that the procurement of raw meats and vegetables to supply the demand is becoming a serious problem.

The newest ration development coming from the quartermaster corps subsistence research laboratory is the type K ration, originally intended for parachute troops, but now in great demand by the air force, the mechanized forces, motor troops, and even the infantry, while it seems to fill the needs of landing parties of Marines and Navy forces. It consists of concentrated meals of

high caloric value, and with sufficient variety to prevent monotony.

It consists of three packages marked for the three meals—breakfast, dinner, and supper. Each package contains four "defense" biscuits and four compressed graham biscuits. The breakfast unit contains a 4-oz. can of veal luncheon meat, a packet of 12 malted milk tablets, enough soluble coffee in foil wrappers to make a pint of strong coffee, and three cubes of sugar. The dinner unit contains a can of pork luncheon meat, a packet of 12 glucose tablets, and a tube of bouillon. The supper unit contains a can of cervelat, a bar of chocolate, two discs of lemon powder in foil wrappers, and three cubes of sugar to sweeten the lemonade. Each unit contains a stick of chewing

gum. The ration has a caloric value of 3,725. The weight of the packaged ration is 40 oz., and each unit can be stowed in a coat pocket.

Owing to reduced supplies of beef and lack of canning equipment, the military forces of the nation have been forced to look to our Latin American neighbors for our corned beef supplies. With this exception, canned meat supplies purchased for the military forces have been entirely of American production.

With the exception of beef entering from Canada, only meat of American origin may be used in military canned meat supplies. Since rules and regulations are frequently changed or discarded to provide for exigencies which arise, it is difficult to predict what changes lie ahead with regard to the use of foreign beef. Certain it is that the livestock industry is hard pressed to provide for our growing needs.

A Canned Foods War

Since our nation is a participant in a war of world-wide proportions, it is not beyond the realm of probability that our military forces will see service in foreign lands. We already have troops in frigid Iceland, Alaska and Newfoundland, and in torrid Panama, Trinidad, and the far East. The transportation, the distribution, and the preservation of foods without adequate protection from extremes of heat and cold becomes a gigantic problem.

The burden of this problem falls upon the canning industry, since the preservation of fresh or frozen foods without refrigeration is impossible. The problem involves the continued production of present food commodities in ever increasing quantities. But that is not all. The nation is food conscious, and its people are demanding that its warriors be adequately and properly fed. In field use, where reliance must be placed almost wholly upon canned foods, the limited canned meat items now used are apt to result in monotony unless reinforced and supplemented.

The meat canning industry has done valiant duty in helping the Quartermaster Corps perfect recent new rations. In this program the industry has placed at the Army's disposal the entire equipment and personnel of its laboratories and canning plants. Independent laboratories have done likewise. The importance of scientific control of food production cannot be overestimated. The writer has had the fortune to observe the growth of laboratory control in food industries, particularly in the meat industry.

He has seen empirical practices give way to scientific and reasoned procedure; departmental bigotry and arrogance and self-sufficiency give way to inter-departmental efficiency and helpfulness and understanding, and the net result has been better, more palatable, more nourishing products with greater consumer appeal, and greater industrial esteem and satisfaction. It has been with such resources as these that the

At Your Service

● Exactly the right machine for your needs... and the experience of a man who knows slicing problems of the packing industry—these are at your service through the U. S. Slicing Machine Company.

Now is the time to gear your plant for maximum production with maximum economy. Speed, economy and efficiency are the demands of the day and for the duration of the present emergency. You can meet these demands with U. S. Heavy Duty Slicing Equipment. Our specialist will be glad to assist you at no obligation. Check into the profit-making ability of U. S. Slicers. Records show lower labor costs for slicing and packaging bacon, on regular production schedules, in large and small packing plants. Ninety per cent of the entire packing industry of the United States uses U. S. equipment; we can furnish testimonials from this large percentage of the business to prove that you, too, will profit with U. S.

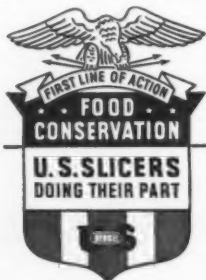


EARL HILL

The services of our nationally known expert on packing house slicing are at your disposal no matter where you are located. Mr. Hill has been with U. S. for 29 years and has been closely associated with the packing industry for 37 years. He pioneered in heavy duty slicing and today is recognized as an authority in this field. He will gladly survey your present slicing and packaging operations. His experience is at your service.



This emblem symbolizes the important part played by U. S. Slicers in war... is one of the means used by this company in spreading the gospel of food conservation.



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Tomorrow's Leadership... is Planned TODAY



Foresight and vision were never so important as they are today.

When the war is over, business will need and feel the tremendous impact of new and improved materials and products now being conceived.

Although the urgency of present production makes package planning and improvement seem far removed, the day will come — and perhaps suddenly — when today's long-range planning will help you bid for leadership.

Sutherland artists and package designing engineers are free now to start this planning for you. Tell them your needs and they'll work out practical new designs for quick production when the battle for business begins again.


SUTHERLAND PAPER CO.

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**WORRY ABOUT
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H. P. S.
PAPERS**



THERE are many technical reasons why it is advantageous for meat packers to wrap their products in HPS Papers. Each paper in the HPS line is scientifically processed to meet specific requirements, and each has become a leader in its class because it fulfills its purpose with distinction and economy.

But aside from the technical considerations, there's another advantage to be derived from using HPS Products: *the feeling of security and assurance you enjoy when you know you are getting the best service and the best paper to be had.*

HPS customers know from long experience that the surest way to end worries about paper is: *Let H. P. Smith Paper Company do the worrying.*

Seeing to it that you'll always have enough STA-TUF, Freezerwraps, Fresh-wrap, Packers Oiled White and Natural Waxed papers is our responsibility. When we discover improvements it's our job to suggest and present something better than what you now use. It's our problem to devise alternates and substitutes to take the place of papers that become unobtainable due to war.

If you're worrying about paper service, paper shortages, or any other paper problem why not put it squarely up to us ... now?

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WAXED, OILED & WET STRENGTH PAPERS

Quartermaster Corps has been able to develop its rations upon a scientific and sensible basis. But the Army challenges the industry to aid in perfecting additional new canned meat items. In order that you may all have some concept of Army needs, let me tell you of some of the things we desire and hope to develop (see box on page 11).

In addition to these products and rations, the subsistence research laboratory has been directed to prepare a 10-ration package to simplify distribution of rations at division distribution points. This involves the selection of containers that will stow well and economically in a box or other package, the selection of foods that will give adequate variety and palatability as well as nutritional balance, and the selection of an outer container of proper dimensions and stability. The tin cans or other containers should be of such size as to approximate the requirements of the particular item for 10 men. Here, again, suggestions will be gratefully received. The need is not for meat items alone, but for any ration item. In the interest of variety, it is desired to develop varied rations to be issued on successive days.

Industry Ideas Welcomed

The suggestions are made for your consideration. Your help is solicited in the development of one or more of these products. Investigation should not be confined to these items alone, since you, undoubtedly, have many suggestions of your own. In fact, many have already been made by members of the industry, notably the following:

1.—Pork sausage patties, fried before canning. These lose little in processing, and they taste like pork sausage. The seeming high cost of this product is largely offset by the waste in army canned pork sausage. Slowness of production is the greatest objection to this product.

2.—Several liver combinations have been offered, sufficient to indicate that a suitable product might be in the offing. We are particularly anxious to develop this product.

3.—Beef and noodles has been offered as one of the three additional items for the Type C field ration. It is favorably considered not only for this purpose, but for mess use as well in No. 10 cans. Samples submitted have been highly satisfactory.

4.—Pork hash has great possibilities.

5.—Corned pork and chopped ham are already in production and are receiving consideration.

6.—A concentrated soup stock or gravy made from bones has been offered by at least two members of your group. This product requires some further development but may be found advantageous in the field, where boneless beef is being used.

7.—A meat and spaghetti product has been developed as one of the three additional meat items for the Type C field ration. The subsistence research labora-

tory considers this a desirable product, but as yet it has not been approved.

8.—Hungarian goulash, prepared under an original Old World formula, has been prepared and presented for consideration. It is believed that this product might have greater army acceptance than chili con carne.

9.—Canned mortadella sausage meat has been offered as a substitute for the cervelat in the Type K field ration. For field use it probably would have acceptance equal to that of cervelat.

10.—A beef and rice product has been presented. It is doubtful that a rice product can be made entirely satisfactory. Experiments with rice at the subsistence research laboratory do not indicate that this product lends itself successfully to canning operations.

11.—Samples of cheese and bacon and cheese and ham, using both smoked and unsmoked cheese, have been presented to the quartermaster corps as substitutes for one of the meat items of the Type K field ration. It is believed that a very satisfactory product can be developed for this purpose.

12.—Gelatin coatings for hams and bacon, and for fresh meats, have received considerable consideration and experimentation. However, their adaptation to Army needs has not been perfected.

13.—Much experimental work has been done in packaging to lessen the present burden upon tin. Cellophane, Pliofilm, Cry-O-Vac, and many other materials, singly and in combination, sealed under vacuum and at atmospheric pressure, have been given extensive tests. Packages so prepared have been sent to the Philippine Islands, to Hawaii, and to Panama, and returned to the subsistence research laboratory. Many of these have been satisfactory beyond our fondest hopes; others have proved worthless. It is believed that satisfactory coverings for products such as cheese, bacon, and hams will resist moisture and gas penetration.

These are some of the problems now confronting us. While it is not absolutely essential that all of these problems be solved, yet their solution will aid in bringing this conflict to a quicker and more satisfactory conclusion by improving the well-being and morale of our men at the front. The splendid spirit of cooperation shown by the industry in the past is the army's assurance of continued aid.

We invite you to a partnership of mutual helpfulness, to the end that the vigor and the morale of our armed forces will be sustained during the conflict ahead, and until the men in khaki and blue return victorious to a home folk content with the thought that they, too, have done their bit in knocking the arrogance out of the brutal German and the pants off the treacherous Jap.

Careless work in hog scalding costs money. Read "PORK PACKING," The National Provisioner's pork handbook.

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The zoo that let the bars down on packaging

SUPPOSE you are strolling in the famous Bronx Zoo. Suddenly you stop, stare, rub your eyes.

Right in front of you are a dozen or more loose lions. There's nothing between you and them to keep you from becoming their next meat course. What would you do?

Well, if you were really jittery, you might head for the nearest tree. But if you took a close look, you wouldn't. You'd see a wide, dry moat, 16 feet deep, that keeps the lions in their place, perfectly

harmless. A new departure? Certainly.

For there are no bars in the lions' cages at the Bronx Zoo today. In fact, there are no cages. The lions retire to houses that look like the stockades of Africa.

There's a new packaging idea for you! The old gave way to the new—and proved to be mighty successful.

Often a new packaging idea will lead to bigger and better sales for manufacturers. That's why Continental's packaging experts devote so much of their time to

creating new and better packages, new designs, new uses of color.

Continental is a pioneer in creating packages that sell. And we develop containers for consumer convenience, product protection, high-speed filling, and other factors that affect the balance sheet.

Our packaging experts know every angle of packaging—from construction to marketing. Whenever you have a packaging problem, why not call for Continental? We are always at your service.

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LET A VOTATOR LARD ENGINEER SHOW YOU HOW TO . . .

Get more commercial customers by making better quality LARD!



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Here is how the Votator can definitely help your lard profits. 1. Protection of a closed system. 2. Constantly uniform product. 3. Mechanical control that is practically automatic. 4. An improved product—that looks, sells and cooks better. 5. Lower refrigeration and operating costs.

Junior model Votator illustrated. Capacity 3,000 to 4,000 lbs. per hour. Also available in Senior model. Capacity 9,000 to 11,000 lbs. per hour.



FOOD HELPS
WIN THE WAR
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TODAY, both commercial users and consumers insist on lard with a smooth, creamy texture and uniform white color . . . with just the right plasticity plus the finest cooking and baking qualities.

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THE GIRDLER CORPORATION, Inc., Louisville, Ky.

VOTATOR

A CONTINUOUS, CLOSED LARD MAKING SYSTEM

THE SANITARY WAY OF MAKING BETTER LARD AT A LOWER COST

Up and down the MEAT TRAIL

Arthur Danahy, Packer and Sportsman, Dies at Buffalo

Arthur T. Danahy, president and treasurer of the Danahy Packing Co., Buffalo, N. Y., an ardent sports follower, passed away in his apartment at the Hotel Fairfax, Buffalo, on February 1, the victim of a heart attack. He had returned from a motion picture theater and was reading when stricken, dying a few minutes after the attack.



A. T. DANAHY

One of the most popular men in Buffalo business circles and widely known in the meat industry, Mr. Danahy entered the meat field at an early age with the company founded in 1887 by his father, Michael Danahy. His intense interest in private charities was exemplified by the firm's custom of making up 1,000 or more Christmas baskets for the poor.

A bachelor, Mr. Danahy was twice asked to become a candidate for mayor of Buffalo, but never ran for public office. Intensely interested in sports, he was personally acquainted with many famous sports figures, including Connie Mack, a distant relative, Babe Ruth, Gene Sarazen, Bobby Jones, Lou Gehrig and others. He played a good golf game and for 18 years headed the Buffalo bowling association.

During the winter, Mr. Danahy usually went to Miami for several weeks of golf and visiting with friends.

Ezra Frick, Refrigeration Pioneer, Succumbs at 86

Ezra Frick, 86, president of the Frick Co., Waynesboro, Pa., described as the last of the great pioneers in the refrigeration industry, died at his home in that city on February 2. He had been in failing health for more than a year.

Following his education, Mr. Frick went to work as an apprentice in his father's steam engine works, beginning a term of service with the firm which continued for more than 65 years. After successful experimental work, the company constructed a complete refrigerating machine in 1883, with two ammonia cylinders and a steam cylinder mounted between them. Soon developed was the vertical open-type A-frame Frick compressor, designed by Edgar Penny and A. O. Frick, which marked an important milestone in refrigeration history.

Ezra Frick rose through the positions of foreman, general clerk and purchasing agent to become general manager of the firm in 1896, holding this post until elected president in 1924. A man of unusual energy and drive, he was one of the charter members of the A. S. R. E., a member of the American Institute of Refrigeration and one of the founders of the Ice Machinery Builders' Association of the U. S. A.

Regional A. M. I. Meeting

E. Floyd Forbes of San Francisco, western director of the American Meat Institute, and Dr. Frank Warren of Los Angeles were the principal speakers at an A.M.I. regional meeting held at the Los Angeles Athletic club on January 28.

Dr. Warren, a public relations council thoroughly conversant with the problems of the meat packing industry, spoke on salesmanship as it applies to meat packers and packer salesmen.

Mr. Forbes brought the southern California members of the Institute up-to-date on present conditions in the industry and forecast the effects the war may be expected to have upon it.

Albert Luer, Luer Packing Co., Los Angeles, regional vice president of the Institute, who presided, read a verbatim copy of the talk on "Lessons from the Last War," which was delivered by Wesley Hardenbergh, A.M.I. president, at the 1941 annual convention. Convention papers are read at each meeting.

Personalities and Events Of the Week

J. S. McLean, president of Canada Packers, Limited, principal trade adviser to the British food mission, Washington, has resigned from the post, according to a Reuters dispatch from London this week. The resignation was accepted by Lord Woolton, British minister of food, who expressed appreciation for the work done by the Canadian packer executive. As set up in the spring of 1941, the British food mission was headed by R. H. Brand. Associated with Mr. Brand in the mission were Sir T. Quintin Hill, M. I. Hutton, F. van Zwanenberg and Mr. McLean.



J. S. McLEAN

Sol Lupoff, president, Hamburg Casing Co., New York, was in Chicago February 2 on business.

An amended plan offering 60 per cent in cash to general unsecured creditors was filed recently with a referee in bankruptcy by Hertler & Co., New Haven, Conn., manufacturers of frankfurters and other sausage items. The amended plan replaces an original proposal to grant 25 per cent to the credi-



RED CROSS DISPLAY IN CHICAGO'S PACKINGTOWN

Located in Certified park at the Wilson & Co. plant, this Red Cross display has attracted much favorable attention. The packing and allied industries division of the Red Cross drive in Chicago has a quota of \$250,000, of which more than \$175,000 has already been subscribed. Thos. E. Wilson is chairman of the division.

tors. In the original schedule, George J. Hertler, president, listed liabilities at \$108,999 and assets of \$84,772. A hearing on confirmation of the amended plan is to be held February 9.

Because of difficulties in obtaining required equipment, meat packing firms which come under the new meat inspection law adopted by Albuquerque, N. M., were given a few days of grace to comply with its regulations when the measure became effective January 22. Much of the equipment needed to bring the plants into compliance with the law was ordered in November, but had not been delivered by January 21, according to Dr. J. W. Schroer, chief city inspector.

A new storage building is being erected at 3750 Jewel ave., Los Angeles, for Swift & Company. It will be a wood frame structure with corrugated iron sides, measuring 72 by 198 ft.

Peter Eckrich & Sons, Inc., Ft. Wayne, Ind., has developed a new sugar cure for its Canadian style loin. The change in processing is said to result in greatly improved flavor for the popular product.

Mr. and Mrs. A. A. Reimer entertained a group of about 100 persons, including employes of the Reimer Meat Products Corp., Green Bay, Wis., at a dinner and dance at Rockwood Lodge on January 29. Motion pictures of the Reimers' recent visit to South America were shown.

On January 30, Local 50 of the United Packing House Workers of America at the Plankinton Packing Co., Milwaukee, donated \$513.79 to Red Cross war relief. The same day, more than 1,000 members of Packing House Workers Local 40 at Cudahy Bros. Co., Cudahy, Wis., voted to donate four hours of overtime pay to a fund being raised for the purchase of a bombing plane.

Harold F. North, industrial relations manager of Swift and Company, spoke on "Signposts of Industrial Relations for 1942" at the conference on industrial relations staged by the American Management Association in Chicago this week.

Armour and Company truck operators were among the drivers honored at a banquet on February 2 which marked the closing of the 1941 vehicle safety contest sponsored by the chamber of commerce of Hartford, Conn. The Armour men were winners in their classification of the competition.

John E. Burke, jr., 43, treasurer and co-founder of Robbins & Burke, Inc., refrigerator body manufacturers of Cambridge, Mass., died at his home in Winchester, Mass., on January 25 after a long illness. Born in Woburn, Mass., he had been associated with pioneering work in development and building of refrigerator bodies for more than 20 years. Interment was in East Woburn.

S. J. Weiss, partner, Penner & Weiss Provision Co., Pittsburgh, Pa., drove to Philadelphia recently to attend a restaurant convention.

The Henry Lohrey Co., Pittsburgh, began February 2 a broadcast of world



PORKER FOR BOMBER FUND

"We only hope that the bomber will drop bombs as big as the pig," was the comment of these members of the George Junior Republic Association, Grove City, Pa., as they brought the 400-lb. animal to Pittsburgh by automobile as a contribution to the "Buy a Bomber" fund sponsored by the Pittsburgh Sun-Telegraph. The hog was bought by Armour and Company for the Pittsburgh Provision Co. and proceeds turned over to the fund.

news gathered by International News Service. The five-minute summary goes on the air each week-day morning at 10:15. "It's all war news," explains W. M. Yeager, president of the company. "We thought the general public more interested in war news than anything else."

Employment at the S. St. Paul plant of Swift & Company has risen 1,497 during the past 14 months and now totals 4,719 workers, according to C. A. Cushman, manager. The Swift organization has added 12,000 employes in a little over a year in order to meet demands of the nation's "food for freedom" campaign, John Holmes, president, announced recently.

Lieut. Louis E. Kahn, executive of E. Kahn's Sons Co., Cincinnati, has returned to the subsistence research laboratory of the Chicago Quartermaster Corps, U. S. Army, where he will serve as assistant to Major Jesse H. White. Lieut. Kahn served at the Quartermaster Corps for several months recently before going back to Cincinnati.

A series of "hundred year ago" events, including the visit of Charles Dickens to this country in 1842, will be featured in an advertising campaign to be run this year by the John P. Squire Co., Boston. The company was established in that year, and is said to be the only meat packing plant in the nation which has served the public for a period of a century or more.

Speaking before the Rotary club of Vernon, Calif., January 28, Riley Doe, vice president, Safeway Stores, Inc., discussed the important part played by meat packers in the development of meat departments in large chain store organizations.

Bonita Packing Co. has been organized at Guadalupe, Calif., by M. C. Garcia, F. W. Grisingher and H. R. Grisingher.

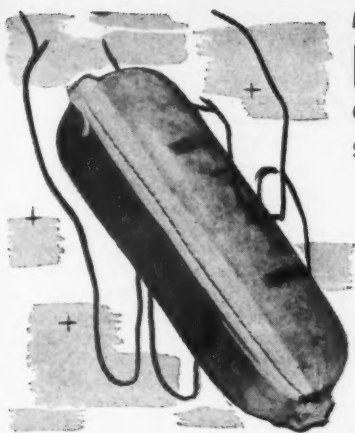
Hillsboro Packing & Provision Co., Hillsboro, O., which began operations several months ago, has opened a retail market at the plant.

Here and There on the Packing Front

Sterling Meat Co., Los Angeles, moved into its new two-story reinforced concrete and brick manufacturing and office building at 2501 E. Vernon ave. on January 31 and began operations shortly thereafter. The first floor of the unit is devoted to the offices of Harry Huston, superintendent and manager, department managers and meat inspection officials. Second floor contains manufacturing and processing departments.

New canning department built at Omaha by Armour and Company is scheduled to swing into operation February 9, devoting its output entirely to canned meats for government use, including that of the armed forces, E. G. Hinton, general manager, declared recently. By the end of February, it is expected to employ approximately 500 persons. The new department is housed in a four-story structure erected in 1938 as a pork house.

Baum Packing Co., Danville, Ill., announces the completion of a modernization program designed to bring the plant within federal inspection. Work began on the unit in May, 1940. New buildings were constructed, old units repaired and new machinery installed, according to Chester Baum, president of the Danville company.



MAKE THIS HANDY
PORK ROLL
OUT OF YOUR PORK
SAUSAGE MEAT

CASING COST
ONLY ½c PER LB.



Handy? You bet! Retailers need not weigh out the meat or use special containers. The housewife merely zips back the casing, cuts patties as wanted... no forming... then keeps what's left in the casing, fresh and free from ice-box odors. No wonder PORK ROLLS are replacing bulk sausage meat!

You gain these advantages for your product plus handsome printed trade-mark identification for only ½c per pound. ZIPP Casings are the only casings that retard spoilage because they "breathe" and allow gas to escape. Write today for samples... and inquire about ZIPP Casings for hard sausages.

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★ **DESIGNED** for efficient service
in the Food Industries ★



GUARANTEED to meet the
conditions for which they
are sold!

Frederick SPECIALISTS ON
PUMPS

The FREDERICK IRON & STEEL COMPANY • Frederick, Md.

I NEED CORK FOR DEFENSE!

I NEED CORK FOR FOOD PRESERVATION!

Orders like these get our prompt attention!

Novoid Corkboard and Cork Pipe Covering
are both available for essential needs!

TODAY, all of us realize that it is to our country's best interests to conserve CORK. With this in mind, we are helping the government to build up a reserve supply of this vital insulating material by limiting the sale of cork-board to essential uses only.

Defense orders, of course, come first. But we also recognize the importance of food preservation to the country's armed forces as well as the civilian population. We, therefore, assure you that all cork insulation orders for projects closely related to food preservation will also receive our prompt attention.

No limitation, however, has been placed on the sale of cork pipe covering. The government feels that this material is essential to the efficient operation of refrigerated equipment of all types. To avoid delays in shipment, we urge you to let us know your needs as far in advance as possible. For complete information, write to Cork Import Corporation, 330 W. 42nd St., New York City.

NOVOID CORK INSULATION

Army to Buy Meat at QMC Market Centers

THE Quartermaster General announced this week that the procurement of all meat, meat products and fish, with the exception of frozen boneless beef, defense hams and bacon and canned meats, is to be centralized at 11 Quartermaster market centers, with requisitions from various Army posts and camps to be concentrated at 30 centers before being passed on to the buying points.

When the change is effected, buying will be on a definite quantity basis on the open market and the indefinite quantity contracts now being used in some purchases will be dropped.

Daily or weekly purchases will be made under the centralized method of procurement. The new plan becomes effective March 1 in the Second Corps area, which includes the states of New York, New Jersey and Delaware, and the Fourth Corps area, including the states of Tennessee, North Carolina, South Carolina, Georgia, Alabama, Mississippi and Florida. The new system will be extended to other areas soon.

In operation, the various camps, posts and stations will submit their requisitions to the 30 Quartermaster centers, located in the following cities:

Chicago, New York, Boston, Balti-

more, Norfolk, Va., Fayetteville, N. C., Wilmington, N. C., Columbia, S. C., Chattanooga, Tenn., Macon, Ga., Anniston, Ala., Columbus, Ga., Jacksonville, Fla., Hattiesburg, Miss., Alexandria, La., Louisville, Ky., St. Louis, Little Rock, Ark., Kansas City, Mo., Fort Worth, San Antonio, Houston, El Paso, San Francisco, Los Angeles, and Seattle.

These 30 centers will then extract the various items to the 11 Quartermaster market centers at which actual procurement will be handled. These will be the centers at Chicago, Kansas City, Fort Worth, San Francisco, Louisville, New York City, Los Angeles, Seattle, Baltimore, Boston and New Orleans.

Inspection Procedure

Expert meat buyers will be assigned to the 11 purchasing centers, which are located in the best meat producing areas, or where meat concentrations are large enough to take care of the unusual demands of the military service. Buyers will make purchases only from BAI-inspected plants, with inspection of commodities by the Army Veterinary Corps in accordance with Army regulations. The existing double system of inspection will be maintained for some types of product—at plant and delivery point.

The Quartermaster market center meat procurement plan is being established to alleviate competition between camps, improve the quality of commodities, encourage more bidders,

assure prompter payment to vendors, and provide for adequate inspection service. The plan also permits the selection of the most desirable varieties and grades with respect to the different seasons, and makes it possible to take into account surplus or scarcity.

All purchases will be made in accordance with current requirements on a definite quantity contract. Frozen boneless beef, defense hams and bacon and canned meats will still be purchased by the Chicago Quartermaster depot.

During the past year the Army has been obtaining its fresh fruits and vegetables, butter, eggs, poultry and cheese at the 30 market centers listed above.

POSTAGE RATES REDUCED

Reduced postage rates have been made effective on air mail and parcel post carried to and from members of the armed forces stationed outside the continental United States or on naval vessels, according to Ernest J. Kruetgen, Chicago postmaster. The new air mail rate is six cents for each half ounce. It does not affect the present air mail rate of six cents an ounce to and from Alaska, Canada and Newfoundland. Postage chargeable on parcel post will be at the fourth class (parcel post) zone rate between the post office where mailed and the post office from which parcels will be transported by ship.

New TIN LARD CANS IN ONE TO FOUR POUND SIZES TO ATTRACT *New* CUSTOMERS...

JOIN the parade of modern merchandisers. Put your lard in a modern metal lithographed can... and watch it sell for higher prices. Heekin Lithographed Tin Cans... in a variety of shapes and sizes... enable you to beautify your package with as many colors as you desire... in any design. Write for prices.



4 The Round Can Offers Unusual Display Advantages



3 The Tall, Square Can Has Eye-Appeal



2 An Oval Style Of Tall Can Attracts Attention



1 A Tall, Round Can Is Attractive

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LARD TO THE
CONSUMER IN A
DISTINCTIVE METAL
LITHOGRAPHED CAN**

Sample Orders Not Accepted for Less than 2,000

THE HEKIN CAN COMPANY • CINCINNATI, OHIO

REFRIGERATION MAINTENANCE BRINGS ASSORTED PROBLEMS

WE START our maintenance program with the cleaning and painting of coils in our electric motors and generators. These motor coils are painted with insulating shellac, some of them once in two years and others once each year. Any electric motor that has run for a period of six months at a temperature of 105 degs. F. will be free of moisture and ready for painting. Leave these same motors idle for 30 days and they will collect condensation. This moisture is deposited in the small cracks and crevices in the old paint or shellac and will be there when repainting is done unless the coils are properly dried.

From all indications we will have troubles and delays getting parts and supplies during the next few years. Refrigerating engineers can save many tons of metal for defense by taking care of equipment so that it will not need replacing, as well as getting full value from parts before they are discarded.

Last winter when overhauling a 9-in. by 9-in. compressor we found the piston or wrist pins were worn on top or piston side. We made a half-turn on these pins and bushings and had new wearing surfaces. At the same time we decreased the head clearance caused by this wear. We expect to get two years more of service from the pins. The compressor on which this repair was made is a slow-speed machine.

Our second step in maintenance is the repair of all ammonia valves in the system. We start at the receiver and by pumping down each part of the line make a complete round. Each seat is examined and reseated if necessary. Hard dry packing is replaced. Remember that when repairing valves the back seat is just as important, if not more so, than the valve seat itself. With all valves holding we can start overhaul of our compressors and do a better job, as there are no ammonia fumes to interfere with our efforts.

An ammonia compressor is a simple machine to all of us, but we do have complicated repairs to make at times. Last year one of our 9-in. by 9-in. machines, driven by a direct connected synchronous motor, started giving bearing trouble. The first time the rods burned we suspected lack of oil, but after checking pumps, gears, oil check and lines we found the blame could not be placed there. We then thought the operator had failed to provide enough oil. The bearings were scraped, more than enough oil was put in the machine and the compressor was started and watched carefully for a couple of hours. Shortly after the bearing burned out again.

This time the whole machine was dis-

mantled and checked, and still no reason for heating could be found. The synchronous motor was then checked for center. Some wear on the inside flange of the inside or center main bearing was found, though the shaft was not touching it. The trouble was finally located by assembling and starting the compressor with the inspection plate off. It was then found that the rotor of the synchronous motor, when it reached

Meeting Problems as They Arise

Bottlenecks in obtaining parts and supplies for refrigerating equipment call for increased ingenuity on the part of the refrigerating engineer to keep equipment operating efficiently. The accompanying article, extracted from a speech by H. E. Cameron at the fall conference of the Southwest Ice Engineers, contains a number of maintenance tips which meat plant refrigeration men will find helpful.

its speed and the rotor magnets were excited, exerted considerable pull toward the motor.

We loosened the rotor and pulled it out $\frac{1}{8}$ in. before the shaft returned to its proper position between the bearings. This rotor had been set in 1926 when the compressor was new and had not been moved until the heating trouble developed. Needless to say, we also set the rotor on our other 9-in. by 9-in. compressor so that when the machine reached top speed the magnetic center held the crankshaft in its proper center. Our power saving after this change was 6 h.p. on each 50 h.p. motor, or \$7.50 per month in demand charge alone.

We use only a fine grade of grinding compound in refinishing suction and discharge valves and safety heads. The same compound is used on valves with steel or cast iron seats. We make our compressor pull and hold a 28-in. vacuum and this seems to be the best test on rings, valves and by-pass valves. The safety release valves have been removed from our compressors in most cases. Once one of these valves has opened it is best to replace or reseal it, as it will leak 75 per cent of the time and cause superheat in the gas.

Three years ago we had a peculiar repair job on a 9-in. by 9-in. compressor. One of the suction heads broke off the stem, turned on edge and pushed its way back through the piston. As the operator was not close by when this accident occurred, the machine ran for

a few minutes with the broken parts in the cylinder. Safety head and valve cage were ruined, but the worst damage was to the top part of the cylinder where the safety head seats. A half-moon piece of casting about 2 in. wide and 1 in. deep was broken out.

Local welders told us an acetylene weld was the only job that would hold, but this was impossible due to the excess heat required on the casting. The cylinder was repaired after much deliberation by drilling several $\frac{1}{4}$ -in. holes in the break, tapping the holes and screwing in steel bolts. The bolts were broken off flush and an electric arc weld started on the head of each bolt, gradually building the surface back up to normal. This was ground back to a seat and the compressor is as efficient as ever. The crankshaft had only the slightest bend in it and by giving the connecting rod bearing about .020 in. excess clearance to keep the top side of the rod from hitting the sides of the piston, the bearing wore back in so that it gives no trouble.

Other Pointers

Some of our circulating water pumps are made with the packing surface on the shaft a part of the bronze impeller. This surface is almost impossible to braze and build up smoothly when worn, but we have found that by cutting this off, we can machine a piece of bronze pipe to the same size and have a new packing surface at a very small cost and little trouble. This bushing may either be welded or screwed back to the impeller. Circulating pumps should always be cleaned each season. If the water leaves a lime deposit on the impeller, this can be removed with a solution of muriatic acid. A small amount of scale may greatly reduce the output of the pump.

We coat all bolts in foot valves, pumps, unions, etc. with a paste made of powdered graphite and machine oil. This coating prevents rust and enables a bolt to be removed one or two years later without twisting it off. Bolts that have been under water for two years may be removed with the fingers after first breaking loose with a wrench. Try this on your condenser head bolts and you will find that much time can be saved next time tubes are cleaned. We do not believe in scraping condenser tubes as part of the winter maintenance program. This work should be done all through the season and as often as water off the condenser gets more than three or four degrees cooler than the ammonia.

Our method of insulation repairs was changed somewhat last year when we started using 4-in. friction tape. All loose wires are tightened or replaced; all cracks filled with seam filler and bad places are taped. The tape is then covered with regular cork paint. After 12 months these lines look good and no wires have broken where repairs were made. This tape may solve our cork problems if its life proves to be of sufficient length.

Salvage of Waste Paper Contributes to U. S. War Effort

CALLING upon food manufacturers and distributors to take aggressive action to promote conservation and salvage of paper, the Bureau of Conservation of the War Production Board emphasizes that continued supplies of paper for many important civilian uses might actually be dependent upon complete cooperation in salvage efforts.

"Too great emphasis cannot be placed upon the necessity for conservation and salvage of paper," Lessing J. Rosenwald, chief of the bureau, declared. "Demands upon our productive capacities have already become so great that our resources are taxed to the utmost. There is every reason to believe, with our war industries moving at constantly greater speed, that we will be confronted with additional drains which we will find difficult to meet.

"We all realize that first consideration must go to the needs of our all-out war effort and that civilian economy must accept whatever is left over. Complete support of the bureau's 'salvage for victory' program will have an appreciable influence on the amount of paper available for all uses this year."

A large percentage of the packers

and sausage manufacturers of the country salvage paper regularly and find it profitable to do so. The Reliable Packing Co., Chicago, reports that all of the waste paper collected in and about the plant is baled and sold frequently. "The financial return from waste paper more than offsets the cost of baling and handling by one of our employees," Earl L. Thompson, president of the company, says.

Packers and sausage manufacturers who do not collect scrap systematically and dispose of it at regular intervals should do so, for there is frequently more needed salvage about a plant than is realized. "In the summer of 1941," a midwestern packer says, "we put on a salvage campaign in all departments. Every piece of useless material in the plant, storeroom, garage and vacant property was picked up and sold to the local salvage company.

"It took us several weeks to complete the task. When the final count was taken it showed we had collected the astonishing total of 50,000 lbs. of scrap metal and 2,000 lbs. of rubber. Our return on sales amounted to \$483.17. We are now handling scrap in what we think is a systematic manner. It is sold frequently. This is the more satisfactory way to deal with the scrap problem."

The American Packing Co., St. Louis, Mo., is another of the many meat plants which collect and bale all waste paper. Methods of handling paper at this plant

are as follows, according to Eugene Olszewski, secretary of the firm: "We have a large rubbish burning boiler and all refuse is moved to this incinerator daily. The boiler is located close to the stock pens and the night watchman on duty at this location burns the rubbish. The material is sorted before being burned, however, and all paper suitable for resale is saved. This paper is baled at the boiler, stacked and sold monthly."

The following four-point program has been suggested for the consideration of those in the meat packing industry who want to contribute more to winning the war by collecting salvage to swell our critical materials:

1.—Point out to every employee in your company the importance of conservation and salvage. One way of doing this would be through the insertion of a brief message in every pay envelope.

2.—If you have not already done so, appoint a member of your organization to be responsible for conservation and salvage. This man could report periodically on steps taken and progress made.

3.—Issue instructions that no scrap or waste materials are to be disposed of until inspected personally by plant superintendent or someone responsible to him.

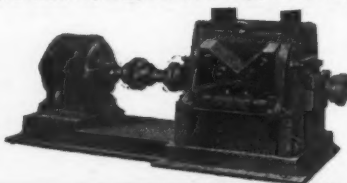
4.—Appoint a committee to conduct a brief but thorough housecleaning drive. This committee should be made up of responsible members of the company.

DIAMOND DOUBLE ANVIL HOGS SAVE REDUCING COSTS FOR LEADING PACKERS

Furnished in eight sizes from No. 15 with 18" discs and carrying 12 knives to No. 60 with 60" discs and carrying 36 knives. For detached drive or direct-connected. Used by packers in every large country to reduce fat, scrap, bones, cracklings, heads, offal, etc. at lowest operating cost and highest efficiency.

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The BLISS TOP STITCHER

*These are the Wire Stitching Machines Most Widely Used
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Sturdily built and equipped with the Bliss Heavy Duty Stitcher Head, these stitchers are recognized throughout the Packing Industry for their high operating speeds, convenience of operation, and durability—the most practical and economical machines for stitching the heavy solid fibre board used in Bliss Boxes.

Full details regarding their operation will be mailed at your request.



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Pork and Beef Offal
Beef Ham Sets

**TALLOW AND GREASE
OLEO OIL AND STEARINE
COTTONSEED OIL
HIDES AND CALFSKINS
FERTILIZER MATERIALS
MARKET STATISTICS**

Hog Markets
Provision Stocks
Export Shipments
Domestic Shipments

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DAILY MARKET SERVICE

407 SOUTH DEARBORN STREET

CHICAGO, ILLINOIS

Ceilings on Cash, Leaf and Loose Lard Boosted by OPA

CEILINGS on new cash lard, loose lard and leaf lard prices were raised this week by the Office of Price Administration in an amendment of the fats and oils price ceiling order.

Under the amendment, addition of 1.895c to the October 1 price for new cash lard yields the new ceiling of 12.695c on cash lard in tierces. This maximum is .13c below the existing ceiling of 12.825c on May and July futures on the Chicago Board of Trade and is 1.770c above the former ceiling on old cash lard. The new ceilings bring about an adjustment in the former abnormal relationship between cash and loose lard.

The amendment also permits the addition of .675c to the October 1 price (not the former loose lard ceiling) in making the new loose maximum of 11.425c. An addition of .49c is permitted to the October 1 price to make a new ceiling of 11.615c on leaf. The new ceiling on steam rendered pork fat is 11.325c, or .79c above the October 1 level.

No change was made in the prevailing ceilings on cotton oil and lard futures. However, the amendment states that the maximum price ceiling for lard futures contract months after September, 1942, shall not exceed the maximum set by the OPA for that month.

Arriving at Maximums

Amplifying the original schedule on methods of arriving at maximum prices for other fats and oils, OPA outlined the following alternative methods:

1.—Maximum may be the October 1, 1941, price on the seller's own books.

2.—Or, the maximum price shall be the highest at which the seller sold the same kind of fat or oil of a different grade or quality on October 1, making the necessary adjustments for differences in grade, quality, amount or type of purchase in accordance with the seller's practice for determining price differentials existing on that date.

3.—Or, if still undetermined, the maximum figure shall be the price at which such kind of fat or oil of the same grade and quality was sold in the locality of the seller's shipping point on October 1.

4.—Or, if still undetermined—and this is a new provision—the maximum price shall be that in the nearest market in which a sale of the fat or oil was made, with adjustments for customary differentials with the price in that market and the price in the locality of the seller's shipping point.

5.—Finally, if the maximum price determined under the above four contingencies is less than 111 per cent of the price at which the same kind of fat and oil was sold by the seller on No-

vember 26, 1941, then the maximum shall be 111 per cent of the price on that date.

Another provision in the new amendment states that increases in the ocean freight rates for war risk and insurance on fats and oils shipped into or out of the United States may be added to the maximums only if actually incurred by the seller. Decreases shall be subtracted from the maximum prices.

CHICAGO PROVISION STOCKS

Lard stocks in Chicago on January 31 at 113,262,751 lbs. showed a gain of 2,309,640 lbs. over a month earlier, but were 72,550,083 lbs. under the total of a year earlier. There was a gain of 1,309,650 lbs. compared with the mid-month figure.

Clear belly holdings at the close of the month were up sharply compared with a month and a year ago. Holdings were 7,767,673 lbs., a gain of 2,289,266 lbs. compared with a month earlier, while compared with a year earlier the gain was 2,402,517 lbs. Belly stocks gained 1,728,961 lbs. in the last half of the month.

Total meat holdings at the close of business last month were 77,609,712 lbs., up 20,485,000 lbs. from the final month of last year. However, meat holdings

were 25,736,000 lbs. under a year ago.

Stocks of meat and lard on hand in Chicago on January 31:

	Jan. 31, 1942	Dec. 31, 1941	Jan. 31, 1941
All barreled pork	14,302	11,191	15,084
P. S. lard, made since Jan. 1, '42, lbs.	18,117,286		22,318,544
P. S. lard, made Oct. 1, '41 to Jan. 1, '42, lbs.	20,973,444	24,600,363	52,229,226
P. S. lard, made Jan. 1, '41 to Oct. 1, '41, lbs.	61,433,031	71,808,416	86,119,765
P. S. lard, made previous to Jan. 1, '41....	6,130,087	10,557,535	17,978,565
Other lard.....	6,606,303	4,986,787	7,171,734
Total lard.....	113,262,751	111,933,101	185,817,834
Contract D. S. clear bellies ..	649,500	1,120,200	1,683,837
All other D. S. clear bellies ..	7,118,173	4,358,207	3,681,819
Total D. S. clear bellies.	7,767,673	5,478,407	5,365,156
D. S. rib bellies, made since Oct. 1, '41....	261,000	282,000	394,904
D. S. rib bellies, made previous to Oct. 1, '41.	18,000	61,000	...
D. S. short fat backs, lbs.	4,583,272	2,772,100	4,276,145
S. P. hams, lbs.	7,384,627	6,309,165	11,079,872
S. P. skinned hams, lbs.	18,948,141	13,189,151	25,534,911
S. P. bellies, lbs.	24,306,570	18,301,754	25,544,952
S. P. picnic.....			
S. P. Boston shoulders, lbs.	3,604,162	2,884,128	9,709,309
Other cuts of meats, lbs.	10,735,667	7,838,257	11,440,586
Total cut meats, lbs.	77,609,712	57,124,962	93,845,835

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended January 31, 1942:

	Week Jan. 31	Previous week	Same week '41
Cured meats, lbs.	25,873,000	29,570,000	14,623,000
Fresh meats, lbs.	62,515,000	68,686,000	55,282,000
Lard, lbs.	11,565,000	13,088,000	5,924,000

BIG MINUSES ON HOG CUT-OUT RESULTS

(Chicago costs and prices, first four days of week)

Hog costs were sharply higher than last week during the four-day period —62c per cwt. on light butchers, and 65c per cwt. on both medium and heavy hogs. Total product values rose during the week, but the advance was not as sharp as on live hogs and averaged 56c per cwt. for product from light hogs, 48c per cwt. for medium butchers and 41c per cwt. for heavy hogs. Cut-out loss was considerable on all weight ranges shown but heavy hogs suffered most, compared with the preceding period's results.

—180-220 lbs.—				—220-240 lbs.—				—240-270 lbs.—			
Pct. live wt.	Price per lb.	Value per cwt. alive		Pct. live wt.	Price per lb.	Value per cwt. alive		Pct. live wt.	Price per lb.	Value per cwt. alive	
Regular hams	14.10	24.0	\$3.38	13.90	23.6	\$3.28		13.80	22.8	\$3.15	
Picnics	5.70	21.2	1.21	5.50	21.2	1.17		5.50	21.2	1.17	
Boston butts	4.00	24.9	1.00	4.00	24.8	.99		4.00	24.8	.99	
Loins (blade in).....	9.90	19.9	1.97	9.70	19.5	1.89		9.70	19.5	1.79	
Bellies, S. P.	11.00	18.1	1.99	9.70	17.6	1.71		7.90	15.5	1.22	
Bellies, D. S.				2.00	12.8	.26		4.00	12.7	.51	
Fat backs	1.00	8.9	.09	3.00	9.3	.28		4.20	9.6	.40	
Plates and jowls.....	2.50	9.3	.23	2.80	9.3	.26		3.30	9.3	.31	
Raw leaf	2.20	11.0	.24	2.10	11.0	.23		2.10	11.0	.23	
P. S. lard, rend. wt.	12.40	11.2	1.39	11.40	11.2	1.28		10.60	11.2	1.19	
Spareribs	1.70	13.1	.22	1.60	12.0	.19		1.60	11.0	.18	
Trimblings	3.00	1.67	.50	2.80	16.7	.47		2.80	16.7	.47	
Feet, tails, neckbones.....	2.00		.12	2.00		.12		2.00		.12	
Offal and miscellaneous.....			.48			.48				.48	
TOTAL YIELD AND VALUE.			\$12.82			\$12.61				\$12.21	
Cost of hogs per cwt.		\$12.39			\$12.41				\$12.32		
Condemnation loss06			.06				.06		
Handling and overhead.....		.69			.61				.65		
TOTAL COST PER CWT.											
ALIVE		\$13.14			\$13.08				\$12.93		
TOTAL VALUE		12.82			12.61				12.21		
Loss per cwt.32			.47				.72		
Loss per hog21			.25				.44		

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., February 5, 1942

REGULAR HAMS	
Green	*S.P.
8-10	25 1/4
10-12	25 1/4
12-14	25 1/4
14-16	24 1/4
16-18 range	24 1/4

BOILING HAMS	
Green	*S.P.
16-18	23 1/4 @ 23 1/4
18-20	23
20-22	23
18-20 range	23 1/4
16-22 range	23

SKINNED HAMS	
Fr. & Fr. Fran.	*S.P.
10-12	26 1/4
12-14	25 1/4 @ 26
14-16	25 1/4 @ 25 1/4
16-18	24 1/4 @ 24 1/4
18-20	24 1/4
20-22	24 1/4
22-24	24 1/4
24-26	24 1/4
26-30	24 1/4
25/up, 2's inc.	24 1/4

PICNICS	
Green	*S.P.
4-6	22
6-8	22
8-10	22
10-12	22
12-14	22
8/up, 2's inc.	22
Short shank 1/4-c over.	

BELLIES	
(Square Cut Seedless)	*D.C.
Green	
6-8	18 1/4 @ 19
8-10	18 1/4 @ 18 1/4
10-12	17 1/4
12-14	16 1/4 @ 16 1/4
14-16	15 1/4
16-18	15 1/4

*Quotations represent No. 1 new cure.

GREEN AMERICAN BELLIES	
18-20	14 @ 14 1/4
20-25	13 1/4

D. S. BELLIES	
Clear	Rib
16-18	14n
18-20	13 1/4
20-25	13 1/4
25-30	13 1/4
30-35	13 1/4
35-40	13 1/4
40-50	13

D. S. FAT BACKS	
6-8	10
8-10	10 1/4
10-12	10 1/4
12-14	10 1/4
14-16	10 1/4
16-18	11
18-20	11 1/4
20-25	11 1/4

OTHER D. S. MEATS	
Regular plates	6-8 12n
Clear plates	4-6 8 1/4
D. S. jowl butts	8 1/4
S. F. jowls	8 1/4
Green square jowls	10 1/4
Green rough jowls	8 1/4 @ 9
Green skin'd jowls L.C.I.	12

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Jan. 31	10.92 1/2b	11.15n	11.37 1/2n
Monday, Feb. 2	10.93b	11.15	11.37 1/2n
Tuesday, Feb. 3	10.93b	11.15n	11.37 1/2n
Wednesday, Feb. 4	12.22 1/2b	11.25b	11.37 1/2n
Thursday, Feb. 5	12.30b	11.40b	11.61 1/2n
Friday, Feb. 6	12.30n	11.32 1/2a	11.50n

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	13 1/4
Kettle rend., tierces, f.o.b. Chgo.	13 1/4
Leaf, kettle rend., tierces, f.o.b. Chgo.	13 1/4
Neutral, tierces, f.o.b. Chicago.	13 1/4
Shortening, tierces, c.a.f.	16 1/4

Havana, Cuba Pure Lard Price

Wednesday, February 4.....16.00

FUTURE PRICES

SATURDAY, JANUARY 31, 1942

LARD:	Open	High	Low	Close
Mar.	12.27 1/4	12.27 1/4	12.20	12.25
May	12.45	12.47 1/4	12.42 1/4	12.45b
July	12.60	12.65	12.60	12.65b
Sales: Mar. 6; May 24; July 3; total, 33 sales.				
Open interests: Mar. 486; May 798; July 164; total, 1,448 lots.				

CLEAR BELLIES:	Open	High	Low	Close
May	13.25n			13.25n

MONDAY, FEBRUARY 2, 1942

LARD:	Open	High	Low	Close
Mar.	12.25	12.27 1/4	12.25	12.25
May	12.47 1/4	12.50	12.45	12.45b
July	12.70	12.70	12.67 1/4	12.67 1/4ax
Sales: Mar. 3; May 14; July 1; total, 18 sales.				
Open interests: March 484; May 802; July 165; total, 1,451 lots.				

CLEAR BELLIES:	Open	High	Low	Close
May	13.25n			13.25n

TUESDAY, FEBRUARY 3, 1942

LARD:	Open	High	Low	Close
Mar.	12.17 1/4	12.22 1/4	12.17 1/4	12.22 1/4
May	12.40	12.45	12.40	12.45
July	12.60	12.62 1/4	12.60	12.62 1/4b
Sales: Mar. 5; May 19; July 5; total, 29 sales.				
Open interest: Mar. 480; May 810; July 164; total, 1,454 lots.				

CLEAR BELLIES:	Open	High	Low	Close
May	13.25n			13.25n

WEDNESDAY, FEBRUARY 4, 1942

LARD:	Open	High	Low	Close
Mar.	12.30	12.40	12.30	12.37 1/4b
May	12.50-55	12.62 1/4	12.50	12.60ax
July	12.72 1/4	12.80	12.72 1/4	12.80ax
Sales: Mar. 31; May 91; July 14; total, 136 sales.				
Open interest: Mar. 462; May 830; July 171; total, 1,463 lots.				

CLEAR BELLIES:	Open	High	Low	Close
May	13.25n			13.25n

THURSDAY, FEBRUARY 5, 1942

LARD:	Open	High	Low	Close
Mar.	12.45	12.45	12.40	12.40b
May	12.62 1/4	12.65	12.60	12.60
July	12.80	12.82 1/4	12.77 1/4	12.77 1/4
Sales: Mar., 22; May, 21; July, 18; total, 61 sales.				
Open interests: Mar., 442; May, 830; July, 165; total, 1,437 lots.				

CLEAR BELLIES:	Open	High	Low	Close
May	13.25n			13.25n

FRIDAY, FEBRUARY 6, 1942

LARD:	Open	High	Low	Close
Mar.	12.40	12.40	12.30	12.30b
May	12.55	12.57 1/4	12.50	12.50ax
July	12.70			12.70
Sales: Mar., 22; May, 21; July, 18; total, 61 sales.				
Open interests: Mar., 442; May, 830; July, 165; total, 1,437 lots.				

CLEAR BELLIES:	Open	High	Low	Close
May	13.25n			13.25n

(Key: b—bid; ax—asked; n—nominal)

CANADIAN IMPORTS DOWN

Canadian imports of pork during 1941 showed a sharp drop compared with a year earlier, but lard compound, beef and mutton and lamb were all heavier. Pork imports at 5,088,385 lbs. were only a fraction of the 35,021,542 lbs. shipped in a year earlier. The bacon and ham total for 1941 at 169,972 lbs. was well under the 2,093,642 lbs. brought in during 1940.

Beef imports for the year totaled 1,508,041 lbs. against only 232,999 lbs. during the previous year. Canned beef at 7,228,086 lbs. was smaller than a year earlier, but other canned meats were a little heavier. Lard compound imports were 611,237 lbs. against only 91,523 lbs. a year earlier.

MEAT CANNERS ALL-OUT FOR FSCC, ARMY

In shouldering a big share of the job of supplying Britain with high protein food, as well as keeping America's soldiers and sailors well fed, the meat packing industry is turning out canned meats for the FSCC and the Army at a rate which would have been considered impossible a few years ago.

While figures on federally inspected canned meat production have shown huge increases during the past few months, the FSCC has stepped up its purchasing pace during the last fortnight, buying 17,013,052 lbs. of canned pork on January 23 and 15,367,708 lbs. on January 30, the largest weekly purchases by the agency.

The volume of canned pork bought in each of the last two weeks has been almost double the size of average weekly production in 1941, and, if extended on a monthly basis, has been at a rate exceeding total canned pork production in December, 1941—66,093,200 lbs. Moreover, the total for the two weeks—32,380,760 lbs.—was almost 50 per cent larger than average monthly production of canned pork in 1940. If the FSCC should continue to buy canned pork at the present rate, its purchases in 1942 would total between 750 and 800 million lbs. compared with total federally inspected canned pork output of 462,855,228 lbs. in 1941.

STOCKS AT SEVEN MARKETS

Provision stocks at the seven leading points showed some gain during the month of January compared with a month earlier, but the majority of the meats and lard were under the exceptionally heavy holdings of a year earlier. The all meat total at 181,838,507 lbs. was up almost 50 million pounds from a month earlier, although still 40 million pounds under a year ago. The D.S. meat total was the only item that was larger than for corresponding time last year.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on January 31, 1942, with comparisons as especially compiled by THE NATIONAL PROVISIONER.

	Jan. 31, '42	Dec. 31, '41	Jan. 31, '41
Total S. P. meats	121,702,101	88,310,086	161,656,874
Total D. S. meats	31,083,906	24,420,051	30,391,971
Other cut meats	29,052,500	19,554,227	29,603,751
Total all meats	181,838,507	132,284,364	221,652,596
P. S. lard	122,624,929	114,203,809	199,949,142
Other lard	13,179,212	10,519,786	23,399,637
Total lard	135,804,141	124,723,595	223,348,779
S. P. regular hams	13,410,962	10,884,050	19,914,002
S. P. skinned hams	44,467,284	30,011,336	59,533,563
S. P. bellies	57,182,444	42,136,199	60,135,594
S. P. picnics	6,591,401	5,278,501	23,015,347
D. S. bellies	19,914,382	16,594,869	17,817,981
D. S. fat backs	11,168,836	7,825,182	12,543,980

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef		Week ended Feb. 4, 1942 per lb.	Cor. week, 1941 per lb.
Prime native steers—			
400-600	nominal	21 1/4	
600-800	nominal	21 1/4	
800-1000	nominal	22	
Good native steers—			
400-600	20 1/2 @ 21	18 1/4	
600-800	19 @ 20 1/2	18 1/4	
800-1000	18 1/2 @ 19	18 1/4	
Medium steers—			
400-600	19 @ 20	17 @ 17 1/4	
600-800	18 1/2 @ 19	17	
800-1000	18 @ 18 1/2	17	
Heifers, good, 400-600	20 @ 20 1/2	17 1/2 @ 18	
Cows, 400-600	15 @ 15 1/2	12 1/2 @ 13	
Hind quarters, choice	18	24	
Fore quarters, choice	18	17 1/2	

Beef Cuts

Steer loins, choice, 60/65	34	unquoted
Steer loins, No. 1	31	37
Steer loins, No. 2	29	32
Steer short loins, choice, 30/35	42 1/2	unquoted
Steer short loins, No. 1	38 1/2	45
Steer short loins, No. 2	33	37
Steer loin ends (hips)	27 1/2	29
Steer loin ends, No. 2	27	29
Cow loins	20 1/2	18
Cow short loins	21 1/2	19
Cow loin ends (hips)	21	20
Steer ribs, choice, 30/40	24 1/2	unquoted
Steer ribs, No. 1	22 1/2	29
Steer ribs, No. 2	21	25
Cow ribs, No. 2	18	13
Cow ribs, No. 3	16 1/2	12 1/2
Steer rounds, choice, 80/100	22 1/2	unquoted
Steer rounds, No. 1	21 1/2	19 1/2
Steer rounds, No. 2	21 1/2	19
Steer chucks, choice, 80/100	18 1/2	unquoted
Steer chucks, No. 1	18	16 1/2
Steer chucks, No. 2	17 1/2	16
Cow rounds	18 1/2	12 1/2
Cow chucks	17 1/2	12 1/2
Steer plates	12 1/2	11 1/2
Medium plates	12	10 1/2
Briskets No. 1	15 1/2	16 1/2
Cow navel ends	12	9 1/2
Steer navel ends	11	9 1/2
Fore shanks	10	8
Hind shanks	10	8
Strip loins, No. 1 bbls.	69	75
Strip loins, No. 2	48	40
Strip loins, No. 3	37	31
Strip loins, No. 4	34	28
Beef tenderloins, No. 1	68 1/2	70
Beef tenderloins, No. 2	62 1/2	68
Rump butts	27 1/2	26
Flank steaks	27	25
Shoulder clods	22	17
Hanging tenderloins	18	16
Insides, green, 12/18 range	27	19 1/2
Outsides, green, 8 lbs. up	25	17 1/2
Knuckles, green, 8 lbs. up	25 1/2	18 1/2

Beef Products

Brains	10	7
Hearts	12	12
Tongues	18	18
Sweetbreads	23	14
On-tail	10	10
Fresh tripe, plain	10	10
Fresh tripe, H. O.	15	8
Livers	30	22
Kidneys	8	8

Veal

Choice carcass	21	21
Good carcass	19	19 @ 20
Good saddles	25	25 @ 26
Good racks	18	15 1/2
Medium racks	15 1/2	12 1/2 @ 13 1/2

Veal Products

Brains, each	13	10
Sweetbreads	38	31
Calf livers	57	53

Lamb

Choice lambs	19 1/2	17
Medium lambs	18 1/2	15
Choice saddles	29	20
Medium saddles	22	19
Choice fores	16	13
Medium fores	15	12
Lamb fries	28	28
Lamb tongues	17	17
Lamb kidneys	25	15

Mutton

Heavy sheep	8	7
Light sheep	10 1/2	10
Heavy saddles	10	10
Light saddles	14	12
Heavy fores	14	12
Light fores	8 1/2	8
Mutton legs	14 1/2	16
Mutton loins	12 1/2	10
Mutton stew	8	6
Sheep tongues	11	11
Sheep heads, each	11	11

Fresh Pork and Pork Products

Pork loins, 8/10 lbs. av.	20 1/2	16 1/2
Picnics	22 1/2	12 1/2
Skinned shoulders	22 1/2	13 1/2
Tenderloins	34	32
Spareribs	15	13
Back fat	12	7
Boston butt	25	16
Boneless butts, cellar		
trim, 2/4	31	21
Hocks	17	10
Tails	12	6 1/2
Neck bones	4 1/2	8
Slip bones	10	8
Blade bones	16	9
Pigs' feet	5	3 1/2
Kidneys, per lb.	10	8
Livers	18	8
Brains	13	7
Ears	6	4
Snouts	8 1/2	4
Heads	8	6
Chitterlings	9 1/2	8

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs., parchment paper	29 1/2 @ 30 1/2
Fancy skinned hams, 14/16 lbs., parchment paper	30 @ 31 1/2
Standard reg. hams, 14/16 lbs., plain	28 @ 29 1/2
Picnics, 4/8 lbs., short shank, plain	21
Picnics, 4/8 lbs., long shank, plain	20 1/2 @ 21 1/2
Fancy bacon, 6/8 lbs., plain	27 @ 28
Standard bacon, 6/8 lbs., plain	24 @ 25
No. 1 beef sets, smoked	47 @ 48
Insides, 5/9 lbs.	45 @ 46
Knuckles, 5/9 lbs.	45 @ 46
Cooked hams, choice, skin on, fattened	48
Cooked hams, choice, skinless, fattened	45 1/2
Cooked picnics, skin on, fattened	nominal
Cooked picnics, skinless, fattened	nominal

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$21.75
Lamb tongue, short cut, 200-lb. bbl.	69.00
Regular tripe, 200-lb. bbl.	25.50
Honeycomb tripe, 200-lb. bbl.	28.00
Pocket honeycomb tripe, 200-lb. bbl.	31.50

BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$21.75
80-100 pieces	21.50
100-125 pieces	21.00
Clear plate pork, 25-35 pieces	20.50
Bean pork	25.00
Brisket pork	30.00
Plate beef	25.00
Extra plate beef	25.50

SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings	17 1/2
Special lean pork trimmings 85%	29 @ 29 1/2
Extra lean pork trimmings 95%	31 @ 31 1/2
Pork cheek meat (trimmed)	26.00
Pork hearts	8 1/2 @ 9
Pork livers	10 1/2 @ 10 1/2
Native boneless bull meat (heavy)	19 1/2
Boneless chucks	21
Shank meat	18 1/2
Beef trimmings	14
Dressed canners, 350 lbs. and up	13 1/2
Dressed cutter cows, 400-450 lbs.	14 1/2
Dr. bologna bulls, 600 lbs. and up	15 1/2
Tongues, No. 1 canner trim.	15

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	30
Country style sausage, fresh in link	26
Country style sausage, fresh in bulk	24
Country style sausage, smoked	30
Frankfurters, in sheep casings	30
Frankfurters, in hog casings	30
Skinless frankfurters	28
Bologna in beef bungs, choice	24
Bologna in beef middles, choice	25
Liver sausage in beef rounds	20
Liver sausage in hog bungs	22
Smoked liver sausage in hog bungs	29
Head cheese	19
New England luncheon specialty	33
Mixed luncheon specialty, choice	25
Tongue and blood	27
Dressed sausage	23
Souse	20
Polish sausage	30

DRY SAUSAGE

Corvelat, choice, in hog bungs	48 1/2
Thuringer	28
Farmer	38 1/2
Holsteiner	39
B. C. salami, choice	45
Milano, salami, choice, in hog bungs	47
B. C. salami, new condition	28
Frische, choice, in hog middles	49 1/2
Genoa style salami, choice	53
Pepperoni	44
Mortadella, new condition	26 1/2
Cappicola	63
Italian style hams	42

CURING MATERIALS

Nitrite of soda (Chgo. w'hae. stock).	Cwt.
in 400-lb. bbls., delivered	\$ 8.75
Saltpeper, less than ton lots, f.o.b. N. Y.	
dbl. refined granulated	8.60
Small crystals	12.00
Medium crystals	13.00
Large crystals	14.00
Pure rtd. gran. nitrate of soda	4.00
Pure rtd. powdered nitrate of soda	unquoted
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated, kiln dried	9.70
Medium, kiln dried	12.70
Rock, bulk, 40 ton cars	8.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	3.74
Standard gran., f.o.b. refiners (2%)	5.45
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, Ltd., less 2%	5.10
Dextrose, in car lots, per cwt. (cotton)	4.77
in paper bags	4.72

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 180 pack	.20
Domestic rounds, 140 pack	.38
Export rounds, wide	.52
Export rounds, medium	.26
Export rounds, narrow	.28
No. 1 weasands	.07
No. 2 weasands	.06
No. 1 bungs	.17
No. 2 bungs	.12
Middles, regular	.60
Middles, select, wide, 2 @ 2 1/2 in.	.65
Middles, select, extra, 2 1/2 @ 2 1/2 in.	.90
Middles, select, extra, 2 1/2 in. & up	1.85
Dried or salted bladders:	
12-15 in. wide, flat	1.10
10-12 in. wide, flat	.80
8-10 in. wide, flat	.40
6-8 in. wide, flat	.25
Pork casings:	
Narrow, for 100 yds.	2.30
Narrow, special, per 100 yds.	2.30
Medium, regular	2.05
English, medium	1.70
Wide, per 100 yds.	1.40
Extra wide, per 100 yds.	1.10
Export bungs	.22
Large prime bungs	.18
Medium prime bungs	.14
Small prime bungs	.09
Middles, per set	.20

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole	Ground
Allspice, prime	26	29
Resifted	27 1/2	32
Chili pepper		34
Powder		35
Cloves, Amboyna	28	33
Zansibar	22	27
Ginger, African	52	59
Mace, Fancy Banda	1.02	1.20
East Indies	.90	1.04
East & West Indies Blend		1.04
Mustard flour, fancy		34
No. 1		22
Nutmeg, fancy Banda	40	49
East Indies	35	42
East & West Indies Blend		39
Paprika, Spanish		36
Pepper, Cayenne		38
Red No. 1		31
Black Malabar		11
Black Lampung		9 1/2
Pepper, white Singapore		15
Muntok		15 1/2
Packers		15 1/2

SEEDS AND HERBS

	Whole	Ground
Caraway seed	1.40	1.54
Celery seed, French	1.03	1.19
Cominos seed	21	27 1/2
Coriander Morocco bleached	18	
Coriander Morocco natural No. 1	17	20
Mustard seed, fancy yellow	25	
American	14	
Marjorian, French	94	1.07
Oregano	12	16

(Continued on page 32.)

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, heavy.....	19	@20 1/2
Choice, native, light.....	20	@22
Native, common to fair.....	17	@19 1/2

Western Dressed Beef

Native steers, good, 800-900 lbs.....	19	@20
Native choice yearlings, 400-600 lbs.....	20 1/2	@21
Good to choice heifers.....	19	@20
Good to choice cows.....	16	@16 1/2
Common to fair cows.....	15	@16
Fresh bologna bulls.....	17	@17 1/2

BEEF CUTS

	Western	City
No. 1 ribs, prime.....	25 @26	25 @26
No. 2 ribs.....	24 @25	24 @25
No. 3 ribs.....	21 @22	21 @22
No. 1 loins, prime.....	26 @28	27 @29
No. 2 loins.....	24 @25	25 @26
No. 3 loins.....	21 @22	22 @24
No. 1 hinds and ribs.....	25 @26	22 @23
No. 2 hinds and ribs.....	23 @24	20 @21
No. 1 rounds.....	22 @23	21
No. 2 rounds.....	21 @22	20 1/2
No. 3 rounds.....	19 @20	19 1/2
No. 1 chucks.....	19 @20	20
No. 2 chucks.....	18 @19	19
No. 3 chucks.....	16 @17	17
Rolls, reg. 4/6 lbs. av.....	26	26
Rolls, reg. 6/8 lbs. av.....	26	30
Tenderloins, steers.....	55	60
Tenderloins, cows.....	30	35
Tenderloins, bulls.....	40	40
Shoulder clods.....	25	25

DRESSED VEAL

Good.....	22	@23 1/2
Medium.....	20	@22
Common.....	18	@19

DRESSED SHEEP AND LAMBS

Lambs, good to choice.....	21	@22
Lambs, good to medium.....	20	@21
Lambs, medium.....	19	@20
Sheep, good.....	9	@12
Sheep, medium.....	7	@9

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)		
head on; leaf fat in.....	\$	17.88
Pigs, small lots (60-110 lbs.)		
head on; leaf fat in.....	19.25	@19.50

FRESH PORK CUTS

	Western	City
Pork loins, fresh, 10/12 lbs.....	21 @21 1/2	21 @21 1/2
Shoulders, 10/12 lbs.....	23 @24	23 @24
Butts, regular, 4/6 lbs.....	25 1/2 @26 1/2	25 1/2 @26 1/2
Hams, regular, 10/12 lbs.....	29 @30	29 @30
Hams, skinned, fresh, 10/12 lbs.....	27 @28	27 @28
Picnics, fresh, 6/8 lbs.....	22 @23	22 @23
Pork trimmings, 90/95% lean.....	34 @35	34 @35
Pork trimmings, regular, 50% lean.....	18 1/2 @19	18 1/2 @19
Spareribs, medium.....	16 1/2 @17 1/2	16 1/2 @17 1/2
Pork loins, fresh, 10/12 lbs.....	23 @24	23 @24
Shoulders, 6/8 lbs. av.....	24 @25	24 @25
Butts, regular, 1 1/2/3 lbs.....	33 @34	33 @34
Hams, regular, fresh, 10/12 lbs.....	26 1/2 @27 1/2	26 1/2 @27 1/2
Hams, skinned, fresh, 10/12 lbs.....	28 1/2 @29 1/2	28 1/2 @29 1/2
Picnics, fresh, 4/6 lbs.....	22 1/2 @23 1/2	22 1/2 @23 1/2
Pork trimmings, extra lean, 90/95% lean.....	33 @34	33 @34
Pork trimmings, regular, 50% lean.....	17 @18	17 @18
Spareribs, medium.....	19 @20	19 @20
Boston, butts.....	27 @28	27 @28

COOKED HAMS

Cooked hams, choice, skin on, fattened.....	50
Cooked hams, choice, skinless, fattened.....	54

SMOKED MEATS

Regular hams, 8/10 lbs. av.....	31	@32
Regular hams, 10/12 lbs. av.....	31	@32
Regular hams, 12/14 lbs. av.....	31	@32
Skinned hams, 10/12 lbs. av.....	31 1/2	@32
Skinned hams, 12/14 lbs. av.....	31	@32
Skinned hams, 14/18 lbs. av.....	31	@32
Skinned hams, 18/20 lbs. av.....	30	@31
Picnics, 4/6 lbs. av.....	24	@25
Picnics, 6/8 lbs. av.....	23	@24
Bacon, boneless, western.....	27 1/2	@28
Bacon, boneless, city.....	27	@28
Beef tongue, light.....	22	@23
Beef tongue, heavy.....	30	@31

BUTCHERS' FAT

Shop fat.....	\$4.00	per cwt.
Breast fat.....	5.00	per cwt.
Edible suet.....	5.75	per cwt.
Indible suet.....	5.50	per cwt.

GREEN CALFSKINS

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals.....	23	3.20	3.35	3.40	3.70
Prime No. 2 veals.....	21	2.90	3.05	3.10	3.50
Buttermilk No. 1.....	18	2.70	2.85	2.90
Buttermilk No. 2.....	17	2.55	2.70	2.75
Branded grubby.....	12	1.75	1.90	1.95	2.00
Number 3.....	12	1.75	1.90	1.95	2.00

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, February 4, 1942:

	CHICAGO	BOSTON	NEW YORK	PHILA.
Fresh Beef:				
STEER, Choice:				
400-500 lbs. ¹	\$21.00@22.00			
500-600 lbs. ¹	20.00@21.50		\$20.50@21.00	
600-700 lbs. ¹	19.50@20.50	\$19.50@20.00	20.00@20.50	\$21.00@21.50
700-800 lbs. ²	19.00@20.00	19.00@20.00	19.00@20.00	20.00@21.00
STEER, Good:				
400-500 lbs. ¹	20.00@21.00			
500-600 lbs. ¹	19.00@20.00		19.50@20.50	
600-700 lbs. ¹	18.50@19.50	19.00@19.50	19.00@20.00	18.50@20.00
700-800 lbs. ²	18.00@19.00	18.50@19.00	18.00@19.00	18.50@19.50
STEER, Commercial:				
400-600 lbs. ¹	17.00@18.50	*	17.00@18.00	17.00@18.00
600-700 lbs. ²	16.50@18.00	17.50@18.50	17.50@18.50	17.50@18.50
STEER, Utility:				
400-600 lbs. ¹	15.00@16.50	16.50@17.50	16.00@17.00	
COW (All Weights):				
Commercial.....	16.00@16.50	16.00@16.50	16.00@17.00	
Utility.....	14.75@15.50	15.00@16.00	15.50@16.00	16.00@16.50
Canner.....	14.50@14.75	14.50@15.00	14.50@15.50	15.00@16.00
.....	13.50@14.00			
Fresh Veal and Calf:				
VEAL, Choice:				
80-130 lbs.....	20.00@21.00	20.00@22.00	19.50@22.00	20.00@21.00
130-170 lbs.....	20.00@21.00			
VEAL, Good:				
50-80 lbs.....	17.00@18.00	17.00@19.00	17.00@18.00	19.00@20.00
80-130 lbs.....	18.00@19.00	18.00@20.00	18.00@19.50	19.00@20.00
130-170 lbs.....	18.00@19.00			
VEAL, Commercial:				
50-80 lbs.....	15.00@16.00	15.50@17.00	15.00@17.00	18.00@19.00
80-130 lbs.....	16.00@17.00	16.50@18.00	15.50@18.00	17.00@19.00
130-170 lbs.....	16.00@17.00			
VEAL, Utility:				
All weights.....	13.00@15.00	14.00@16.50	14.00@16.00	15.00@17.00
Fresh Lamb and Mutton:				
LAMB, Choice:				
30-40 lbs.....	20.00@21.00	20.00@21.00	20.00@21.00	20.00@21.00
40-45 lbs.....	19.00@20.00	19.00@20.00	19.00@20.00	19.00@20.00
45-50 lbs.....	17.50@18.50	18.50@19.50	18.50@19.00	18.00@19.00
50-60 lbs.....	16.50@17.50	17.50@18.50	17.00@18.50	16.00@18.00
LAMB, Good:				
30-40 lbs.....	18.50@20.00	19.00@20.00	19.00@20.00	18.50@19.00
40-45 lbs.....	17.50@19.00	18.50@19.50	18.00@19.00	18.50@19.00
45-50 lbs.....	16.50@17.50	18.00@19.00	17.50@18.50	17.00@18.00
50-60 lbs.....	16.00@16.50	17.00@18.00	16.00@17.50	16.00@17.00
LAMB, Commercial:				
All weights.....	15.00@16.00	16.00@18.00	16.00@17.50	16.00@17.00
LAMB, Utility:				
All weights.....	14.00@15.00	15.00@17.50	15.00@16.50	15.00@16.00
MUTTON (Ewe), 70 lbs. down:				
Good.....	9.00@10.00	10.50@11.50	10.50@11.50	
Commercial.....	8.50@9.00	9.50@10.50	9.50@10.50	
Utility.....	8.00@8.50	8.00@9.50	8.50@9.50	
Fresh Pork Cuts:				
LOINS No. 1 (Boneless Incl.):				
8-10 lbs.....	20.50@21.50	21.50@22.00	21.00@22.00	20.50@22.00
10-12 lbs.....	20.50@21.50	21.50@22.00	21.00@22.00	20.50@22.00
12-15 lbs.....	19.50@20.00	20.00@21.00	20.00@21.00	19.50@20.50
16-22 lbs.....	19.00@20.00			
SHOULDER, Skinned N. Y. Style:				
8-12 lbs.....	21.50@22.50		22.00@23.00	22.00@23.00
BUTTS, Boston Style:				
4-8 lbs.....	25.50@26.50		25.50@26.50	25.50@26.50
SPARE RIBS:				
Half sheets.....	15.00@16.00			
TRIMMINGS:				
Regular.....	16.00@16.50			

¹Includes heifer 300-450 lbs. and steer down to 300 lbs.-at Chicago. ²Includes Koshered beef sales at Chicago. *Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

FANCY MEATS

Fresh steer tongues, untrimmed, per lb.....	17
Fresh steer tongues, L.C. trimmed, per lb.....	30
Sweetbreads, beef, per lb.....	25
Sweetbreads, veal, a pair.....	60
Beef kidneys, per lb.....	11
Mutton kidneys, each.....	5
Livers, beef, per lb.....	20
Oxtails, per lb.....	14
Beef hanging tenders, per lb.....	30
Lamb fries, a pair.....	12

FSCC PURCHASES

Purchases made by the Federal Surplus Commodities Corp. on February 6, consisted of 10,078,640 lbs. of lard, 206,176 lbs. of cured pork products, 10,734,340 lbs. of canned pork and 55,025 100-yd. bundles of hog casings.

Pork will continue to be available during February for purchase with blue stamps by families taking part in the food stamp program.

PURCHASE U. S. DEFENSE BONDS AND STAMPS

Tallow and Grease Trade Slackens; Markets Steady

NEW YORK, FEBRUARY 4, 1942

TALLOW.—Following an estimated turnover of 5 to 6 million lbs. of extra tallow at the ceiling price level of 9.71½¢ at New York the previous week, volume of business dwindled somewhat this week. However, fair sales were accomplished as producers were inclined to let go as they made the stuff, and the large soapers readily absorbed the offerings. Following the raising of cash lard ceilings, producers of tallow, being in a well sold up condition, were inclined to begin accumulating some supplies again in the hopes of higher ceilings on tallow. There were reports that some of the large soapers were not selling soap as freely as heretofore, but the reason for this was not quite clear. Edible tallow was quoted at 10.21¢ nominal; extra, 9.71½¢ and special, 9.57½¢.

STEARINE.—The market was quiet and steady; oleo quoted at 10½¢.

OLEO OIL.—Demand was fair and the market firm at New York.

Extra was quoted 11½¢@12¢; prime, 11¼¢@11½¢, and lower grades, 11¢@11½¢.

GREASE OIL.—The market was quiet and steady pending developments. No. 1 was quoted at 14¼¢; No. 2, 14¢; extra, 15¢; extra No. 1, 14½¢; winter strained, 15¢; prime burning, 15½¢ and prime inedible, 15¼¢.

NEATSFOOT OIL.—Demand was fair and the market firm. Extra quoted at 14½¢; No. 1, 14¢; prime 14½¢ and pure, 17¼¢.

GREASES.—A fairly good turnover took place in greases the past week or 10 days as prices reached ceiling levels where producer holders let go, and where soapers took hold more readily due to strength in tallow. The volume was nothing like that which changed hands in tallow, as grease producers had been fairly well sold up. Yellow and house was quoted at 9.29½¢; brown, 9¢@9½¢, and choice white 9.71½¢.

CHICAGO, FEBRUARY 5, 1942

TALLOW.—Trade was rather light in the Chicago tallow market this week, particularly following the revision of cash lard ceiling price at midweek. Monday's market was strong, with ceiling prices quoted and obtainable for all tallow descriptions. On Tuesday, a little scattered trade was reported involving a few tanks of prime and special at ceiling prices, Chicago and Cincinnati. The movement at ceiling levels on Wednesday was light; a few scattered tanks of prime and special were reported. Thursday's market was quiet, with most better productions apparently well sold up. Quotations were: Edible, fancy and prime, 9.71½¢; special tallow, 9.43½¢, and No. 1, 9.29½¢.

STEARINE.—Market was rather quiet and steady. Prime oleo was quoted 10½¢, a little firmer than a week ago, and yellow grease, 9¼¢@9½¢.

OLEO OIL.—Oleo oil was firmer, with extra quoted at 13¢ and prime, 12¼¢.

NEATSFOOT OIL.—Quotations were: Extra neatsfoot oil, 13½¢; No. 1, 13¼¢; prime, 14¢; pure, 17¢, and cold test, 27¢.

GREASE OIL.—Quotations were as follows: No. 1, 13¢; No. 2, 12½¢; extra, 13½¢; extra No. 1, 13¼¢; extra winter strained, 14¢; prime burning, 14½¢; prime inedible, 14¼¢, and special No. 1, 13½¢. Acidless tallow oil was 13¢.

GREASES.—There was not a great deal of trade in greases this week, but the market maintained a steady tone. Monday's market was strong, with ceiling prices obtainable except for white grease. On Tuesday, one large consumer advanced bid on white grease to ceiling level of 9.71½¢ at Cincinnati only, reportedly securing some this basis. At midweek, consumer advanced bid similarly at Chicago. Quotations on Thursday at Chicago were as follows: Choice white, 9.71½¢; A-white, 9.57½¢; B-white, 9.43½¢; yellow, 9.15½¢, and brown, 8.74½¢.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, February 5)

Activity was limited in the by-products markets at Chicago this week, with prices holding steady. Sales volume in packinghouse feeds declined on light inquiry; quotations held at ceiling levels. There were some sales of dried blood reported at \$5.50, while sellers' ideas ran about 10¢ higher. The last report on unground feeding tankage was \$6.00 asked, and unsold.

Blood

	Unit
Unground, loose	Ammonia \$5.50

Digester Feed Tankage Materials

Unground, 11 to 12% amm., loose	\$5.75@5.85n
Unground, 6 to 10% choice quality	6.00n
Liquid stick	2.50

Packinghouse Feeds

	Carlots, Per ton
60% digester tankage	\$50.00
50% meat and bone scraps	75.00
Blood-meal	85.00
Special steam bone-meal	30.00

Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	\$35.00@37.50
Steam, ground, 2 & 26	35.00@37.50

Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	4.25n
Bone tankage, unground, per ton	30.00@31.00
Hoof meal	3.25@ 3.50n

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	
45 to 52% protein (low test)	\$1.25
57 to 62% protein (high test)	1.20

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$1.00*
Hide trimmings (limed)	.90*
Sinews and pizzles (green, salted)	1.00*
	Per ton
Cattle jaws, skulls and knuckles	40.00n
Pig skin scraps and trim, per lb.	7@ 7½

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

	Per ton
Round shins, heavy	\$65.00@75.00
light	85.00
Flat shins, heavy	60.00@65.00
light	60.00
Blades, buttocks, shoulders & thighs	57.50@60.00
Hoofs, white	55.00@57.50
Hoofs, house run, assorted	35.00 bid
Junk bones	30.00@31.00

Animal Hair

Winter coll dried, per ton	\$ 00.00
Summer coll dried, per ton	\$2.50@35.00
Winter processed, black, lb.	8½@ 9
Winter processed, gray, lb.	8
Cattle switches	4 @ 4½

REMEDY FOR SEASONING AND CURING PROBLEMS

SAXAL a concentrated seasoning
KURBRITE a pickling salt
PAPRAKENE FLAVOR . a synthetic paprika

write or wire for free, generous working samples

SPICENE COMPANY OF AMERICA

170 - 20 39th AVE., FLUSHING, LONG ISLAND, N. Y.
MARTIN A. SAXE H. E. ALTMAN

Sayer & Company

195 Wilson Avenue INC. Brooklyn, N. Y.

Producers - Exporters - Importers

SAUSAGE CASINGS

Chicago
Buenos Aires
London

Cable Address
"Oegreyas"

Melbourne
Tientsin
Istanbul

LARD YIELD AND PRODUCTION

Average yield of lard per 100 lbs. live weight during December, 1941, was 13.83 lbs. compared with 13.22 lbs. in December, 1940. Average yield for 1941 was 13.64 lbs. and for 1940, 13.07 lbs.

These yields represented 33.08 lbs. per animal in December, 1941, compared with 30.07 lbs. per animal in December, 1940. For 1941 they represented 32.89 lbs. per animal compared with 30.38 lbs. in 1940.

Production, estimated on the basis of number of hogs slaughtered under federal inspection during the month, totaled 190,337,000 lbs. in December, 1941, and 181,917,000 lbs. in December, 1940. Lard rendered during December, 1941, included 18,983,000 lbs. of rendered pork fat, and in December, 1940, 18,990,000 lbs. of rendered pork fat.

Lard production under federal inspection during 1941 totaled 1,525,855,000 lbs. compared with 1,527,266,000 lbs. in 1940.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.00
Blood, dried, 16% per unit.....	5.25
Unground fish scrap, dried 11% ammonia, 16% B. P. L. f.o.b. fish factory.....	4.75 & 10c
Fish meal, foreign, 11% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
February shipment.....	55.00
Fish scrap, acidulated, 70% ammonia, 3% A. P. A., f.o.b. fish factory.....	2.75 & 10c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.00
in 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.....	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	5.25 & 10c

Phosphates	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$37.50
Bone meal, raw, 4 1/2% and 50% in bags, per ton, c.i.f.....	37.50
Superphosphate, bulk, f.o.b. Baltimore, per ton 16% Nat.....	10.10

Dry Rendered Tankage	
50/55% protein, unground.....	\$1.15
60% protein, unground.....	1.15

EASTERN FERTILIZER MARKETS

New York, February 4, 1942

Trading has slowed somewhat due to the price ceilings but there seems to be good demand for cracklings at \$1.15 per unit, f.o.b. New York. Blood sold at \$5.25, same basis. Nitrate of soda has been placed under government control and all shipments are now on an allotment basis. Fertilizer chemicals are scarce and hard to obtain.

OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable.....	19
White animal fat.....	15 1/2
Water churned pastry.....	17
Milk churned pastry.....	18
Vegetable type.....	14 1/2

VEGETABLE OILS

Crude cotton seed oil, in tanks, f.o.b. Valley points, prompt.....	12 1/2
White deodorised, bbis., f.o.b. Chgo.....	16 1/2
Yellow, deodorised.....	16 1/2
Soap stock, 50% f.f.a., f.o.b. consuming points.....	3 1/2
Soybean oil, in tanks, f.o.b. mills.....	11 1/2 @ 11 1/4
Corn oil, in tanks, f.o.b. mills.....	11 1/2 @ 11 1/4

Light Trade in Cotton Oil Futures at Ceiling Levels

CEILING prices were bid in the cottonseed oil futures market at New York throughout the week with March at 13.95 and May, July and September at 13.98. Moderate business passed in March, May and July at the maximums, largely representing evening up of open commitments with longs selling and shorts covering. At times there was a little new buying and some switching from May to July on an even basis and from March to September at 3 points spread.

The open interest continued to recede, decreasing to 489 lots at the close on Tuesday. Cash oils were only moderately active, but were firm at the ceiling price levels; crude in the South was trading moderately at the ceilings, but there was no evidence of hedging pressure in futures.

A lowering of ceiling prices on cocoa and pepper led to increased liquidation of cotton oil. However, as the OPA raised ceilings on cash, loose and leaf lard, there were rumors that ceilings on cotton oil would also be boosted. Some factors in the oil market are confident that oil ceilings must sooner or later be revised upward. The ceiling on linseed oil was removed by OPA on Wednesday.

There was moderate trading in crude in the Southeast at the 12% ceiling level, but little was heard of business in the Valley and Texas where the ceilings are 12% and 12 1/2% respectively. No oil was offered below the ceilings anywhere in the South. Trade interests at Atlanta believe that if the ceiling price levels on the futures market were lifted a little, so that crude buyers could hedge crude purchases, refiners would proceed to clean up crude oil offerings very quickly.

Trade in refined oils was moderate. Buyers were not inclined to add to stocks because they felt prices could not go higher, while some producers were not offering freely in anticipation of upward revision in some oils.

At New York, winterized cotton oil in tanks was quoted at 15 1/2%, but large refining interests intimated they would do 15 1/4% on bids, while drums were firm at 17c. Shortening was unchanged at 17c for regular and 18 1/4% for hydrogenated. Refined peanut oil in tanks at New York was 16 1/4% sales and drums, 17 1/4% asked. Refined soybean oil in tanks was 13 1/2%; drums, 15 @ 15 1/2%. Sunflowerseed oil in tanks was 14 1/2% bid, 15c asked and drums 15 1/2%.

GOOD MOOS.—The American Dairy Association is tying in with meat. It plugs cheese with meat, evaporated milk with meat, butter with steak.

COCONUT OIL.—Nominal.

SOYBEAN OIL.—A fair trade passed in nearby bean oil at 11 1/2%, Decatur, with Iowa oil quoted at 11 1/2% and Ohio and Illinois at 11 1/4%. Forward delivery offerings were scarce and buyers bidding 11 1/4%.

CORN OIL.—The market for crude was firm at 12 1/4%, Chicago. At New York, refined corn oil in tanks was lifted 1/2c to 14%.

PALM OIL.—Nigre spot in drums was quoted at 9.02c; tanks, 8.82c, and plantation tanks, nearby, 8.32c.

PALM KERNEL OIL.—Nominal.

OLIVE OIL FOOTS.—Nominal.

PEANUT OIL.—Light business has been passing at 13c for Southeast crude peanut oil, the ceiling level.

COTTONSEED OIL.—Valley and Southeast crude were quoted on Thursday at 12 1/2% bid; Texas, 12 1/2% bid at common points; Dallas, 12% nominal.

Futures market transactions for the week at New York were:

FRIDAY, JANUARY 30, 1942

	Sales	Range		Closing	
		High	Low	Bid	Asked
February.....	5	13.95	13.95	13.92	nom
March.....	1	13.98	13.98	13.95	bid
April.....	1	13.98	13.98	13.95	nom
May.....	1	13.98	13.98	13.98	bid
June.....	1	13.98	13.98	13.98	nom
July.....	3	13.98	13.98	13.98	bid
August.....	1	13.98	13.98	13.98	nom
September.....	1	13.98	13.98	13.98	bid

Sales 9 contracts.

SATURDAY, JANUARY 31, 1942

February.....	37	13.95	13.95	13.92	nom
March.....	20	13.98	13.98	13.95	bid
April.....	20	13.98	13.98	13.95	nom
May.....	17	13.98	13.98	13.98	bid
June.....	17	13.98	13.98	13.98	bid
July.....	17	13.98	13.98	13.98	nom
August.....	17	13.98	13.98	13.98	bid
September.....	17	13.98	13.98	13.98	bid

Sales 76 contracts.

MONDAY, FEBRUARY 2, 1942

February.....	3	13.95	13.95	13.92	nom
March.....	4	13.98	13.98	13.95	bid
April.....	4	13.98	13.98	13.95	nom
May.....	11	13.98	13.98	13.98	nom
June.....	11	13.98	13.98	13.98	bid
July.....	11	13.98	13.98	13.98	nom
August.....	11	13.98	13.98	13.98	bid
September.....	11	13.98	13.98	13.98	bid

Sales 18 contracts.

TUESDAY, FEBRUARY 3, 1942

February.....	38	13.95	13.95	13.92	nom
March.....	39	13.98	13.98	13.95	bid
April.....	39	13.98	13.98	13.95	nom
May.....	25	13.98	13.98	13.98	nom
June.....	25	13.98	13.98	13.98	bid
July.....	25	13.98	13.98	13.98	nom
August.....	25	13.98	13.98	13.98	bid
September.....	25	13.98	13.98	13.98	bid

Sales 102 contracts.

WEDNESDAY, FEBRUARY 4, 1942

February.....	7	13.98	13.98	13.92	nom
March.....	7	13.98	13.98	13.95	bid
April.....	7	13.98	13.98	13.95	nom
May.....	7	13.98	13.98	13.98	nom
June.....	7	13.98	13.98	13.98	bid
July.....	7	13.98	13.98	13.98	nom
August.....	7	13.98	13.98	13.98	bid
September.....	7	13.98	13.98	13.98	bid

Sales 7 contracts.

THURSDAY, FEBRUARY 5, 1942

March.....	13.95	bid
May.....	13.98	bid
July.....	13.98	bid
September.....	13.98	bid

(See later markets on page 33.)

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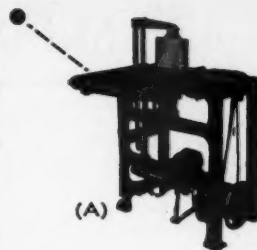
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REPRESENTATIVES: Wm. P. McCarthy, 222 W. Adams St., Chicago, Ill.

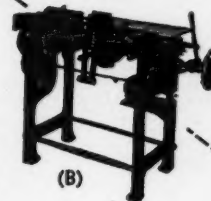
• Murphy Sales, 516 S. Winter St., Adrian, Mich. • T. W. Evans Cordage Co. Inc., 82 Maple St., Thorton, R.I. • U. Gros-Jean, P. O. Box, 307, Buffalo, N. Y. • C. M. Ardizzoni, 31-17 36th St., Long Island City, N. Y. • Joseph W. Gates, 131 W. Oakdale Ave., Glendale, Pa.

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HIDES AND SKINS

Trading continues at ceiling prices—Two Chicago packers move week's hide production—Most of New York Jan. production sold—Prices set for S. A. type hides.

Chicago

PACKER HIDES.—Trading continues in a routine way in the packer hide market, with all descriptions moving at full ceiling prices, and the opinion prevails generally that the market will probably continue at ceiling levels for the balance of the winter production.

Two big packers, late this week, sold about the equivalent of a week's production of hides, estimated to run around 50,000 hides, at full maximum prices. The other two packers are expected to allocate their smaller week's production among buyers before the close of the week.

Most of the New York packers have already sold their Jan. hides, although one packer is thought to be still holding most of Jan. production. Ceiling prices have been bid throughout the week in the Pacific Coast market and trading is expected there at any time. Further trading was done in frigorifico hides in the South American market at steady prices, and there has also been trading

there in type hides at levels at which the government agencies have indicated permits would be issued.

Shoe production during Dec. exceeded the early estimate, according to the Dept. of Commerce, and the total of 38,150,988 pairs for Dec. showed an increase of 9.7 percent over revised Nov. figure of 34,768,395 pairs, and 20.6 percent over Dec. 1940 total of 31,623,592 pairs. The total for the year 1941 of 493,471,301 pairs is the largest annual production on record and is 22.1 percent over the 1940 production of 404,151,472 pairs.

OUTSIDE SMALL PACKER.—The market on outside small packer all-weight steers and cows is quotable at ceiling price of 15½¢, selected, trimmed, for natives and 14½¢ for brands; hides moving on a flat basis are quotable ½¢ less. The market has been pretty well combed and is understood to be closely sold up on Jan. production, with some killers already sold through February.

PACIFIC COAST.—The ceiling price of 13½¢, flat, trimmed, f.o.b. shipping points, has been available all week for steers and cows in the Pacific Coast market; no trading has been reported as yet on Jan. take-off but action is expected shortly.

FOREIGN WET SALTED HIDES.—

Trading continues in the South American at steady prices, subject to the issuance of permits from the OPM. Late last week, 8,000 Anglo steers sold to the States, and around 30,000 Argentine frigorifico standard steers moved mostly to England this week, all at 106 pesos, variously figured as between 16½¢ and 16¼¢, c.i.f. New York basis. A total of 8,300 reject steers also sold at 100 pesos, or 15½¢. It was indicated late last week that permits would be issued for type hides in the South American market on the following basis: Buenos Aires City hides,—heavy steers at 15¢, light steers 15½¢, cows 14½¢; 10/12 kilo extremes at 18¢, 14/16 kilo extremes 16½¢, and 16/18 kilo extremes 16¼¢. For B. A. Province hides, heavy steers 14½¢, light steers 14¢, cows 14¢; 10/12 kilo extremes 17¼¢, 14/16 kilo extremes 16¢, and 16/18 kilo extremes 15½¢. Some trading is reported to have been done on this basis, although volume of business was not disclosed. The extent to which this trading may relieve the tight situation in the domestic market depends upon the difficulties encountered in securing shipping space.

COUNTRY HIDES.—There has been a good movement recently in the country market, with indications that there will be very little accumulation of hides during the season of heavier country slaughter, but some resistance is reported on the part of buyers against paying asking prices on heavy average

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stock. Most of the trading continues on an all-weight basis, and untrimmed all-weights are usually salable at 14c, flat, or trimmed at 15c flat, f.o.b. shipping points; buyers, however, are slow to pick up heavy average lots on this basis, although no trading has been reported any lower. Heavy steers and cows are quoted nominally at around 13½c, flat, trimmed. Trimmed buff weights are quotable at 15c, flat; trimmed extremes are scarce at 15c flat, or 15½c selected. Bulls last sold at 9½c, trimmed, and are offered at 9½@10c. Glues quoted 11½@12c, flat. All-weight branded hides are quotable around 13½c, flat.

CALFSKINS.—One packer moved a few Jan. calfskins a couple weeks back, in packs with Dec. production from some points, at the ceiling prices of 27c for heavies and 23½c for lights. Other packers still hold their Jan. production so far, although there is an active demand reported at these prices.

Collectors are keeping sold up on Chgo. city calfskins at the maximum prices of 20½c for 8/10 lb. and 23c for 10/15 lb., with an unsatisfied demand; outside cities bring similar prices. Straight country calfskins are quotable at 16c flat for 10 lb. and down, and 18c flat for 10/15 lb., f.o.b. shipping points. City light calf and deacons are moving at \$1.43, as available.

KIPSKINS.—Packer kipskins are wanted at the maximum prices of 20c

for 15-30 lb. natives and 17½c for brands, but there has been no indication as yet that Jan. production is being distributed among buyers.

The market is kept sold up on Chgo. city kipskins at ceiling of 18c for 15@30 lb. native kips and 17c for brands. Country kips are salable at 16c flat, f.o.b. shipping point.

Packer regular slunks are salable at \$1.10 flat, and trading expected shortly this basis; hairless are quotable at 55c flat.

HORSEHIDES.—Offerings of horsehides are strongly priced, with trading reported at the levels quoted, although some buyers are reported to be backing away from high priced offerings. City renderers, with manes and tails, are quoted around \$7.25, some quoting \$7.25@7.50, selected, f.o.b. nearby points. Trimmed renderers are quoted \$6.85@7.00, usually del'd Chgo. Mixed city and country lots range \$6.25@6.50, depending upon lot.

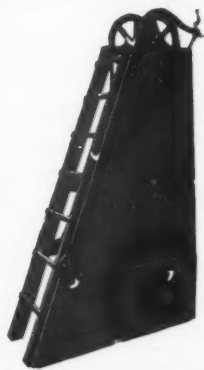
SHEEPSKINS.—There is a steady movement of shearlings, with sales confined to tanners working on Government contracts, and the market is usually quoted \$1.75@1.80 for No. 1's, \$1.25@1.30 for No. 2's, and 80@85c for No. 3's or clips; top prices are said to be available in some directions. The present supply of No. 1's and No. 2's is not sufficient for Army contract purposes, mainly the production of electrified shearlings for aviators' coats, and there

is talk in the trade that an order may be issued prohibiting the slaughter of newly shorn lambs until the wool has grown to ¾-inch length. Pickled skins are usually quoted \$8.25@8.50 per doz. packer production, and it was indicated that \$8.37½ had been paid recently; bids considerably under this figure have been received in other quarters for Feb. skins but were declined, although some are said to be available at \$8.25. A couple mid-west independent packers are scheduled to sell Feb. wool pelts on bids next week; market is generally quoted around \$3.50@3.60 per cwt. live-weight basis, and some talk around \$3.65 per cwt. Outside small packer pelts are usually quoted around \$2.70@2.85 each for the usual run of offerings.

New York

PACKER HIDES.—One New York packer moved Jan. production of hides this week, and another sold several cars of Jan. take-off, at ceiling prices, which are 15½c for native steers, 14½c for butt brands, 14c for Colorados, 15½c for cows, and 12c for native bulls. Another packer is thought to have sold most of Jan. production earlier.

CALFSKINS.—Trading from week to week keeps the New York calfskin market sold up, and skins are taken by buyers as soon as available. Collector 3-4's are quotable at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Packer 3-4's are salable at \$1.25, 4-5's



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These hoists lift the hogs from the shackling pen and deposit them onto the bleeding rail without a jerk or miss. An innovation when first introduced, this type of hoist is now firmly established as the proper means for conveying hogs to be slaughtered.

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\$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

FSCC Pork Price Ceiling

(Continued from page 9.)

its powers to see that prices of the things that farmers buy are held down, so that farm production will not be restricted by unnecessarily high production costs.

"A high level of production will not in all cases be sufficient. Where prices get out of line the Office of Price Administration, with the advice and assistance of the Department, will establish maximum prices. In such cases it will see that this protection is afforded all the way through the channels of distribution to the ultimate consumers. In those cases where there is not enough to go around, steps will also be taken to assure that there is fair distribution to all. . . ."

Aims at or Near Parity

Speaking at St. Louis this week Secretary Wickard promised that he would do what he could to "keep the average prices of farm commodities from going above parity to a point that would hurt farmers, consumers and the nation." He stated that price support for pork, dairy products, eggs and poultry would be continued and the program of stabilizing feed prices will also go on.

Government-owned stocks of corn are being released at prices equivalent to about 85 per cent of parity, the Secretary reported, in order to increase the production of meat, poultry and dairy products without pushing the prices of these products much above parity. Guarantees of protection against high feed costs must be maintained, he explained, because were corn prices raised to parity, livestock, meat and dairy products would also rise, and the resultant increase in living costs would mean demands for higher wages and "so on up the spiral that leads toward inflation."

Congressional farm leaders took issue with Secretary Wickard's views on farm prices this week. Senator Elmer D. Thomas, contending that farmers should get a "break" during the fat war years, declared that he is planning a joint resolution prohibiting federal agencies from doing anything to hold farm prices below the 110 per cent of parity "bottom" on ceilings in the Price Control Act.

ST. LOUIS HOGS IN JANUARY

Receipts, weights and range of top prices for hogs at St. Louis National Stock Yards, Ill., for January, 1942, with comparisons, reported by H. L. Sparks & Co., were:

	Jan. 1942	Jan. 1941
Total receipts.....	299,512	296,972
Average weight, lbs.....	229	232
Top prices:		
Highest	\$ 12.30	\$ 8.75
Lowest	11.40	7.10
Average cost.....	11.35	7.65

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Lard futures felt the impact of general selling, due to price uncertainties on government orders. The market finished somewhat lower all through the list. Hogs dropped 15c to 40c. Top, \$12.70. The provision market was very weak. Government purchases of meats and lard were fairly light, amounting to 10 million pounds of lard and 11 million of meats.

Cottonseed Oil

Valley and Southeast crude, 12½c bid; Texas 12½c bid at common points.

Quotations on New York bleachable cottonseed oil, Friday close, were: Mar. 13.95 b; May 13.98 b; July 13.98 b; Sept. 13.98 b; no sales.

JANUARY MEAT REVIEW

Following a near record production of meat, wholesale prices of most cuts of meat declined substantially during the last half of January, the American Meat Institute pointed out this week in a review of the livestock and meat trade during the last month.

Although wholesale prices of beef, fresh pork, veal, and lamb advanced during the first half of January, most items declined substantially during the last two weeks of the month. Beef dropped about 5 per cent; fresh pork about 10 per cent; veal 20 per cent and lamb 9 per cent.

Production of beef in January was the largest on record for that month, according to estimates by the Institute. Production of pork continued at seasonally high levels and was considerably greater than during the same month last year. Production of veal is estimated to have been slightly greater than during the same month last year, whereas production of lamb was about the same as a year ago.

Marketings of most classes of livestock during January, according to estimates by the Institute, were greater this year than during the same period a year ago. The greatest change occurred in the case of hogs which were marketed in considerably greater numbers than during the same month last year, and also greater than the average of the ten-year period, 1932-41. Beef cattle marketings also were substantially greater than a year ago, and the average of the ten-year period.

FINANCIAL NOTES

Union Stock Yards Co. of Omaha, Ltd., reports a consolidated net profit of \$374,041 for the year ended December 31, equal to \$3.32 a share against \$403,633, or \$3.59 a share in 1940.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Feb. 6, 1942:

PACKER HIDES			
	Week ended Feb. 6	Prev. week	Cor. week, 1941
Hvy. nat. str.	@15½	@15½	@12
Hvy. Tex. str.	@14½	@14½	@12
Hvy. butt brnd'd			
str.	@14½	@14½	@12
Hvy. Col. str.	@14	@14	@11½
Ex-light Tex.			
str.	@15	@15	@12½
Brnd'd cows...	@14½	@14½	@11½
Hvy. nat. cows...	@15½	@15½	@11½
Lt. nat. cows...	@15½	@15½	12 @13
Nat. bulls...	@12	@12	@ 8½
Brnd'd bulls...	@11	@11	@ 7½
Calfskins ... 23½	@27	23½ @27	22½ @27
Kips, nat...	@20	@20	@20
Kips, brnd'd...	@17½	@17½	@15
Slunks, reg...	@1.10	@1.10	@85
Slunks, hris...	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts...	@15½	@15½	11½ @12
Branded	@14½	@14½	11 @11½
Nat. bulls...	@12	@12	7½ @ 8
Brnd'd bulls...	@11	@11	7 @ 7½
Calfskins ... 20½	@23	20½ @23	20 @22½
Kips	@18	@18	@18
Slunks, reg...	@1.10	@1.10	@75
Slunks, hris...	@55	@55	@50

All packer and small packer hides and skins quoted on trimmed, selected basis, except all slunks quoted flat.

COUNTRY HIDES

Hvy. steers...	13½ @13½	13½ @13½	8½ @ 8½
Hvy. cows...	13½ @13½	13½ @13½	8½ @ 8½
Buffs	@15	@15	11 @11½
Extremes ...	@15	@15	12 @12½
Bulls	9½ @10	9½ @10	6 @ 6½
Calfskins ... 16	@18	16 @18	14½ @15
Kipskins ...	@16	@16	@13½
Horsehides ... 6.25	@7.50	6.25 @7.50	5.50 @6.25

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. shearings...	1.75 @1.80	1.75 @1.80	1.05 @1.75
Dry pelts....	@25	25 @25½	20 @21

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended January 31, 1942, were 6,702,000 lbs.; previous week 7,420,000 lbs.; same week last year 5,257,000 lbs.; Jan. 1 to date, 28,282,000 lbs.; corresponding period a year earlier, 25,361,000 lbs.

Shipment of hides from Chicago for week ended January 31, 1942, were 6,179,000 lbs.; previous week 7,253,000 lbs.; same week last year, 4,577,000 lbs.; Jan. 1 to date, 29,168,000 lbs.; same period last year, 23,523,000 lbs.

NEW YORK HIDE FUTURES

Closing Prices

Monday, Feb. 2—Mar., June, Sept. and Dec. 15.00 b; one sale; unchanged.

Tuesday, Feb. 3—Mar., June, Sept. and Dec. 15.00 b; no sales; unchanged.

Wednesday, Feb. 4—Mar., June, Sept. and Dec. 15.00 b; no sales; unchanged.

Thursday, Feb. 5—Mar., June, 15.00 b; Sept. and Dec. 15.00 n; no sales; unchanged.

Friday, Feb. 6—Mar. 15.00 b; June 15.00 b; Sept. 15.00 n; Dec. 15.00 n; no sales; unchanged.

Confusion in Cracklings

(Continued from page 14.)

solvent process." Free fatty acid, color, odor, etc. are also factors which should be taken into consideration when grading the product. If protein percentage alone is a reliable guide to grade, there is no need for specifications such as are being discussed.

As reported in the January 24 issue of THE NATIONAL PROVISIONER, renderers are divided in their opinion regarding the number of grades of cracklings needed for trading purposes. A small majority favor three grades; and the greater percentage of these suggest that low test cracklings should contain up to 47 per cent protein; medium test, 47 to 55 per cent protein; high test, 55 per cent and up. A very large percentage of all renderers who have expressed an opinion, regardless of whether they favor two or three grades, believe that cracklings testing above 55 per cent protein should be considered high test material.

A Philadelphia renderer states that "there seems to have developed an understanding in this general trading area in the East to the effect that low test cracklings are material testing up to 44 per cent protein; medium test, 45 to 55 per cent; high test, 56 per cent protein and up." A New Jersey renderer, on the other hand, says "custom in our area has dictated a three-grade price system. If such a system is to continue we are in accord with the majority as to protein percentages for the various grades; that is, low test, up to 47 per cent protein; medium test, 47 to 55 per cent, and high test, 55 per cent protein and up."

Others Express Ideas

A New Jersey producer suggests three classifications, as follows: Low test, 40 to 45 per cent protein; medium test, 46 to 55 per cent; high test, 56 per cent and up. Many other instances of lack of agreement among renderers within a relatively small area are noted, which emphasizes the need for recognized standards for buying and selling.

Protein percentages suggested by others who recommend three grades are as follows:

A Detroit renderer: low test, up to 50 per cent; medium test, 51 to 55 per cent; high test, 55 per cent up.

A Baltimore renderer: low test, up to 45 per cent; medium test, 45 to 55 per cent; high test, 55 per cent up.

A Cincinnati producer: low test, up to 46 per cent; medium grade, 46 to 55 per cent; high test, 55 per cent up.

A Virginia renderer: low test, up to 52 per cent protein; medium test, 52 to 55 per cent; high test, 55 per cent up.

Even within relatively limited territories, therefore, there are no generally recognized standards for buying and selling cracklings. Under such conditions, confusion and misunderstandings can not be avoided.

There is as much difference of opinion as to grade division points among

those who suggest two grades of cracklings as among those who believe standard specification should recognize three grades, although in practically all cases two-grade advocates think the dividing line between low and high grades should be in the neighborhood of 50 per cent. An Iowa packer is an exception. He thinks low test should be under 60 per cent and high test, 60 per cent up.

A Pacific Coast renderer suggests that 47 to 55 per cent protein be considered low test material and 55 per cent or higher high test material.

A Canadian renderer says: "I do not think 52 per cent would be a bad average for a high grade crackling. Anything below 52 per cent might be considered low grade material. One certainly cannot call 52 per cent or 52½ per cent cracklings low grade."

"In this particular market," a Seattle renderer states, "it is generally conceded that cracklings under 50 per cent protein are low test and those above 50 per cent are high test."

"It is my opinion," an Indiana renderer suggests, "that there should be but two grades of cracklings—low test, with a top of 52 per cent protein and high test, from 52 per cent protein up." A Florida producer also suggests 52 per cent as the dividing line between low and high test material.

Other suggestions for two-grade specifications follow:

A Texas renderer: low test, up to 47 per cent; high test, 47 per cent up.

A Utah renderer: low test, up to 55 per cent protein; high test, 55 and up.

A Minnesota renderer: low test, 47 to 55 per cent; high test, 55 and up.

A South Dakota producer: low test, 47 to 52 per cent; high test, 55 per cent up.

From Georgia: low test, to 49 per cent; high test, 50 per cent and higher.

A Virginia producer: low test, to 52 per cent; high test, 55 per cent up.

NEW PACKAGING AWARD

Establishment of a new annual packaging award for outstanding packaging achievement is announced by the American Management Association. Selection of packages for the calendar year 1941 has already been completed and will shortly be presented for consideration to the award jury. Presentation of the trophy of award will be made during the week of the Packaging Exposition, sponsored by the American Management Association at the Hotel Astor, New York, April 14 to 17.

The new award is an outgrowth of the Irwin D. Wolf awards established by the association in 1931 and presented annually until 1941. All packages to be considered by the award jury have been selected by "package detectors"—outstanding packaging men in all parts of the country. Display visibility, buying information, consumer convenience, use of color and other points will be considered in judging the packages.

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FLASHES ON SUPPLIERS

FEARN LABORATORIES.—The appointment of M. Wallace Smith, widely known among meat packers and sausage manufacturers,



M. W. SMITH

as manager of the west coast division of Fearn Laboratories, Chicago manufacturers of fine food specialties, has been announced. According to H. E. Allen, president of the firm, Mr. Smith's many years of experience in the meat industry make him well qualified to uphold the Fearn policy for providing practical service to users of its products. Facilities of the Fearn Laboratories have been steadily expanded since the inception of the company, and Mr. Smith's appointment has been made to relate the concern's service organization more closely to its manufacturing advances.

AFRAL CORP.—William E. Oliver, general manager, Afral Corp., New York, has been elected to the New York Rotary club business methods committee. This group is studying the distribution of materials in conjunction with

a division of the WPB regarding the allocation of materials for expediting production of civilian goods and fitting small business into defense work.

OAKITE PRODUCTS, INC.—Two new divisions have been added by Oakite Products, Inc., manufacturers of industrial cleaning materials, to meet the rapidly increased needs for its services and products in New England and the Southwest. The New England division, with headquarters in Hartford, Conn., is headed by T. R. Smith, and the St. Louis and Southwestern division will be located in St. Louis and under the direction of S. C. Shank.

GENERAL ELECTRIC CO.—Philip D. Reed, chairman of the board, General Electric Co., has been named to head the industrial branches of the division of industry operations of the War Production Board, it was announced recently by J. S. Knowlson, director of the division.

OWEN-ILLINOIS GLASS CO.—Smith L. Rairdon, vice president and general sales manager, announces the following executive changes: Clark L. Rodgers has been appointed eastern sales manager to succeed the late Paul Muller and James W. Colbert has been named to succeed him as New York branch manager. Other promotions include R. W. Sterrett as Atlanta branch manager and J. A. Runnels as southern sales manager.

1941 FARM INCOME LARGE

Total cash farm income from meat animals in 1941 is now indicated to be a little more than \$3.3 billion, compared with \$2.4 billion in 1940 and the low income of a little less than 1.2 billion dollars in 1932. This will be the largest amount received by farmers from sale of meat animals since 1919.

Cash farm income from meat animals during November totaled \$329 million, and prices of all livestock advanced from mid-November to mid-December, raising the index of prices received by farmers for meat animals from 151 to 160 per cent of the 1909-14 prices, according to the Bureau of Agricultural Economics. Marketings of cattle, hogs and lambs also were larger in December than a month earlier, and total cash farm income from meat animals was substantially larger than in November.

Cash income and prices received by farmers for meat animals during December, compared:

	Dec. 1941	Nov. 1941	Oct. 1941	Dec. 1940
Cash farm income from meat animals (millions)	\$...	\$ 329	\$ 377	\$ 225
Index of prices received by farmers for animals	160	151	157	111
Average price per cwt. received by farmers for:				
Hogs	\$10.21	\$ 9.66	\$10.08	\$ 5.50
Beef cattle	9.33	8.85	9.18	7.84
Veal calves	11.22	10.79	11.14	9.01
Sheep	5.15	5.04	5.04	3.99
Lambs	9.86	9.48	9.66	7.88

Figuring Tire Loads

(Continued from page 13.)

singles or duals on either rear axle.

"A" in the formula is the distance in inches from the front hub to the center of the payload. See sketches below.

"B" is the distance in inches from the rear hub to the center of the payload, the center of the body being considered the center of the payload in all cases.

"C" is the distance in inches from front wheel hub to rear wheel hub (wheelbase).

Example: Truck equipped with single tires on front and duals on rear; total payload, 11,500 lbs.; empty weight, front axle, 4,000 lbs.; empty weight, rear axle, 6,000 lbs.; total empty weight, 10,000 lbs.

$$\text{Payload, front axle} = \frac{10 \times 11,500}{180} = 639 \text{ lbs.}$$

$$\text{Payload, rear axle} = \frac{170 \times 11,500}{180} = 10,861 \text{ lbs.}$$

By adding weights as determined above to the empty weight per axle, total axle loads are determined. To arrive at individual tire loads, divide load per axle by the number of tires supporting it.

On tractor semi-trailer units, the tractor front wheels seldom carry any

of the payload, this being supported on the trailer and the tractor's rear wheels.

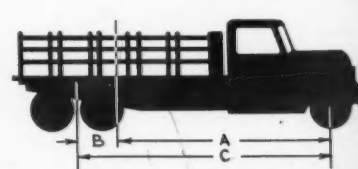
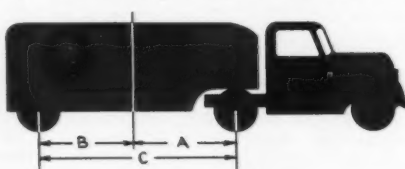
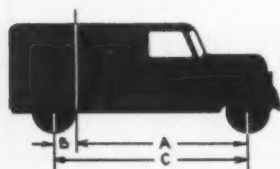
Most tandem assemblies are attached to the truck at one point on each side of the frame. The load on the rear is distributed on the tires from this point of attachment. The center of this point is accordingly used in determining measurement "B." It must be assumed that each rear tire carries its share of the load. To determine individual tire loads, divide total load on rear by number of tires.

It is important to understand that dual tires should be matched properly. If two tires of uneven wear are to be used together, the tire showing the greatest wear should be placed on the inside—never on the outside. Dual tires should be inflated evenly; when one carries less air pressure than another, the wear effect is the same as from improper matching.

It has been the practice of many truck operators, when one tire on a dual wheel wears more than the other, to

FINDING LOAD DISTRIBUTION

These truck profiles show where measurements are taken in applying tire load formulae given in the accompanying article.



Zero Temperature with



Refrigeration

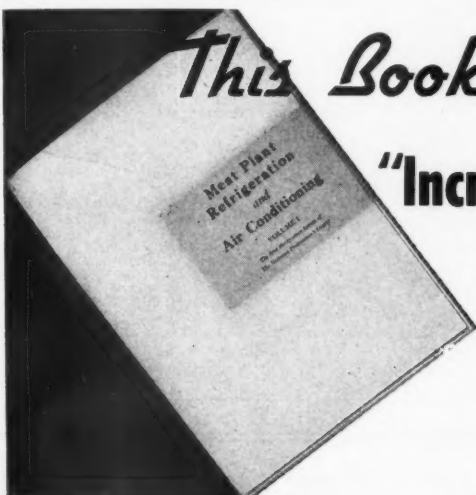


THE Cumberland Automobile and Truck Co. is maintaining zero temperature in its fleet of eight big trailer trucks, operating from Bridgeton, N. J., to such distant points as Chicago and Florida. Frick Refrigerating Units, with special electric drive, carry the cooling load with both dependability and

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A National Provisioner Publication

The National Provisioner—February 7, 1942

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LIVESTOCK MARKETS *Weekly Review*

Hogs, Sausage Cattle Feature Price Trends

NO WEEK has yet gone by in 1942 without some phenomenal price adjustment to the various classes of livestock. Leaders in these wild fluctuations have been hogs and cattle, and especially the canner and cutter cows in the bovine stock.

Volume of hog marketings at all centers in the first month of the year were heavy. The weekly federal inspected slaughter at the 27 main points suggested that total federal kill may reach a new all-time high for January, but in spite of the heavy slaughter, prices moved up almost daily. Costs to packers were second largest for the month in 17 years.

This first week in February has also been full of features as far as costs go. The week opened with the market in a relatively strong position, even though cut-out values were very much in the red for all weights of hogs. But the heavier weights continued to move closer to the top of the price list and their strong position was justified when the Price Administration announced that new ceilings had been placed on lard. The new list of ceilings put cash lard (in store) at \$12.69½, against a previous peak of \$10.93. Loose was marked up from \$11.15 to \$11.42½; leaf from \$11.51 to \$11.61½.

Toward the close of the week the price level on live hogs was pushed to the highest point for the month since 1926. Marketings were dropping and there was practically no spread between light and heavy weights.

The record-breaking pace of canned meat and sausage production in the past few months, coupled with small marketings of stock suitable for material, con-

tributed much toward boosting canner and cutter cow and bull quotations in the live trade to new peaks. Cutter cows in January reached a new all-time high, erasing the previous peak made in 1919 when the entire list of cattle quotations was sharply above the first month of this year. Bologna bulls followed the same pace and hit the best levels in over a decade. Packers reported that bulls were costing more dead than some good grading fat steers which were relatively low at that time.

Prices have receded only slightly from these peak levels in the last few weeks. Demand for dressed boning cows and bologna bulls has continued relatively strong. Broad buying demand through the FSCC has been a bullish factor for quite some time.

The boosting of ceiling prices on lard by the Price Administration was probably two-fold in objective. Recently, due to advancing costs of livestock feeds, a fairly large volume of light, unfinished hogs has been pushed on the markets. The government has asked that farmers hold hogs for heavier weights in order to supply a greater tonnage of lard, which is now a big necessity. It is probable that greater weights will be obtained for the heavier butchers and sows have forged ahead to within a narrow margin of the top on the strength of new ceiling prices. Too, the corn-hog ratio is at a favorable level for the producer.

The stable lard price at the old ceilings left that product in an out-of-line position compared with pork cuts, for the latter advanced as live prices moved up. The new list price on lards eased that difference considerably.

PURCHASE U. S. DEFENSE BONDS AND STAMPS.

CANADIAN HOG KILL OFF

MONTREAL.—Canadian hog marketings fell off during the first three weeks of this year in comparison with the corresponding period of 1941, but Agriculture Department officials say they anticipate the drop will actually help to meet Britain's bacon requirements.

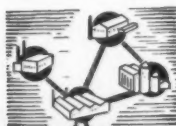
To meet a British order for 600,000,000 lbs. of bacon under the existing contract, the Agriculture Department has been urging farmers to feed their hogs to 200 lbs. before slaughtering. Observance of this instruction was believed responsible for the temporary slackening in deliveries, but in the end this would help meet the contract through providing animals of better size.

Hog sales at public stockyards and shipments direct to packing plants totalled 326,269 head for the first three weeks of this year compared with 409,646 in the same period of 1941. Bacon shipments to the United Kingdom have been well maintained thus far.

LIVESTOCK SUPPLY SOURCES

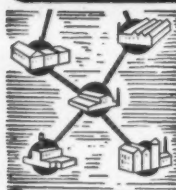
Percentage of livestock slaughtered during December, bought at stockyards and direct, is reported by the U. S. Department of Agriculture, Agricultural Marketing Service, as follows:

	Dec. 1941 Per- cent	Nov. 1941 Per- cent	Dec. 1940 Per- cent
Cattle—			
Stockyards	74.66	76.54	75.16
Other	25.34	23.46	24.84
Calves—			
Stockyards	59.78	64.82	59.40
Other	40.22	35.18	40.60
Hogs—			
Stockyards	41.53	44.78	44.35
Other	58.47	55.22	55.65
Sheep and Lambs—			
Stockyards	57.47	55.04	58.41
Other	42.53	44.96	41.59



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CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., February 5.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices advanced to the highest point since August, 1937. Prices were 55 to 75 cents higher.

Hogs, good to choice:

180-180 lbs.	\$11.30@12.40
180-240 lbs.	12.05@12.50
240-270 lbs.	12.00@12.45
270-300 lbs.	11.90@12.30
300-330 lbs.	11.80@12.20
330-360 lbs.	11.70@12.10

Sows:

330 lbs. down.	\$11.30@11.90
330-360 lbs.	11.20@11.80
400-500 lbs.	11.00@11.45

Receipts of hogs at Corn Belt markets for the week ended February 5:

	This week	Last week
Friday, Jan. 30.	44,000	44,900
Saturday, Jan. 31.	42,500	45,800
Monday, Feb. 2.	52,200	65,900
Tuesday, Feb. 3.	35,000	54,100
Wednesday, Feb. 4.	42,700	56,000
Thursday, Feb. 5.	37,000	44,900

RECEIPTS AT CHIEF CENTERS

Receipts for week ended Jan. 31:

At 20 markets:	Cattle	Hogs	Sheep
Week ended Jan. 31.	186,000	494,000	230,000
Previous week.	222,000	538,000	262,000
1941.	181,000	414,000	271,000
1940.	185,000	537,000	217,000
1939.	175,000	384,000	301,000

At 11 markets:	Hogs
Week ended Jan. 31.	430,000
Previous week.	457,000
1941.	349,000
1940.	450,000
1939.	262,000

At 7 markets:	Cattle	Hogs	Sheep
Week ended Jan. 31.	139,000	391,000	174,000
Previous week.	124,000	300,000	191,000
1941.	113,000	402,000	146,000
1940.	110,000	225,000	190,000

LIVESTOCK COST AND YIELD

Average cost, yield and weight of federally inspected kill in December:

	Dec. 1941	Nov. 1941	Dec. 1940
Average cost per 100 lbs.:			
Cattle	\$ 9.72	\$ 9.74	\$ 7.97
Steers	11.82	10.72	10.45
Calves	10.39	9.32	8.99
Hogs	10.35	10.14	8.11
Sheep and lambs	10.93	10.05	8.63

Average yields (per cent):

Cattle	54.12	53.61	52.90
Calves	54.97	54.99	54.19
Hogs	75.77	75.41	74.19
Sheep and lambs	46.43	46.47	46.63

Average live weight, lbs.:

Cattle	975.53	960.42	938.91
Steers	1,021.47	1,025.03	995.27
Calves	195.96	210.21	197.04
Hogs	239.18	233.83	227.55
Sheep and lambs	90.59	86.85	89.84

*Also included in "cattle" data.

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Agricultural Marketing Service, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla., week ended Jan. 31:

	Cattle	Calves	Hogs
Week ended Jan. 31.	2,148	646	25,372
Last week	3,159	969	28,835
Last year	2,926	617	31,723

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Thursday, February 5, 1942, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

Hogs (soft & oily not quoted): CHICAGO NAT. STK. YDS. OMAHA KANS. CITY ST. PAUL

BARROWS AND GILTS:

Good-choice:

120-140 lbs.	\$10.75@11.75	\$11.00@12.10			
140-160 lbs.	11.50@12.40	12.00@12.60	\$11.25@11.90	\$11.50@12.15	\$11.25@12.25
160-180 lbs.	12.00@12.65	12.50@12.90	11.85@12.20	11.90@12.35	11.80@12.50
180-200 lbs.	12.40@12.80	12.75@12.90	12.00@12.35	12.25@12.40	12.40@12.50
200-220 lbs.	12.50@12.85	12.75@12.90	12.15@12.35	12.25@12.40	12.40@12.50
220-240 lbs.	12.50@12.85	12.60@12.85	12.00@12.35	12.25@12.40	12.40@12.50
240-270 lbs.	12.45@12.75	12.40@12.80	12.00@12.25	12.20@12.40	12.35@12.50
270-300 lbs.	12.40@12.65	12.40@12.60	12.00@12.15	12.00@12.25	12.10@12.40
300-330 lbs.	12.35@12.55	11.85@12.15	11.90@12.10	11.85@12.10	12.00@12.30
330-360 lbs.	12.25@12.50	11.90@12.00	11.80@12.00	11.75@12.00	11.90@12.20

Medium:

160-220 lbs.	11.50@12.50	11.50@12.65	11.25@12.00	11.65@12.30	11.50@12.40
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SOWS:

Good and choice:

270-300 lbs.	12.35@12.50	11.60@11.80	11.40@11.75	11.40@11.60	11.75@11.85
300-330 lbs.	12.25@12.40	11.80@11.90	11.40@11.75	11.40@11.60	11.75@11.85
330-360 lbs.	12.15@12.35	11.50@11.80	11.35@11.65	11.35@11.50	11.75@11.85

Good:

360-400 lbs.	12.10@12.25	11.40@11.65	11.35@11.65	11.25@11.40	11.75@11.85
400-450 lbs.	11.85@12.15	11.30@11.55	11.35@11.50	11.15@11.35	11.75@11.85
450-500 lbs.	11.75@12.05	11.20@11.45	11.25@11.50	11.00@11.25	11.75@11.85

Medium:

250-500 lbs.	11.00@12.00	10.85@11.45	10.85@11.25	10.90@11.40	11.50@11.85
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PIGS (slaughter):

Med. & good, 90-120 lbs.	9.85@11.00	9.50@11.10			
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Slaughter Cattle, Vealers and Calves:

STEERS, Choice:

750-900 lbs.	14.00@14.90	13.00@14.00	13.25@14.00	13.00@14.00	13.00@14.00
900-1100 lbs.	13.75@14.90	12.75@14.00	13.25@14.00	13.00@14.00	13.00@14.00
1100-1300 lbs.	13.50@14.75	12.75@13.75	12.50@14.00	12.50@13.75	12.75@14.00
1300-1400 lbs.	13.00@14.25	12.50@13.50	12.50@13.50	12.25@13.25	12.50@13.50

STEERS, good:

750-900 lbs.	12.00@14.00	11.50@13.00	11.50@13.25	11.25@13.00	11.25@13.00
900-1100 lbs.	12.00@13.75	11.50@12.75	11.50@13.25	11.25@13.00	11.25@13.00
1100-1300 lbs.	12.00@13.75	11.25@12.75	11.50@13.25	11.25@13.00	11.25@13.00
1300-1500 lbs.	11.75@13.50	11.25@12.75	11.25@12.50	11.00@12.50	11.25@12.75

STEERS, medium:

750-1100 lbs.	9.75@12.00	10.00@11.50	10.00@11.50	10.00@11.25	9.50@11.25
1100-1300 lbs.	9.75@12.00	9.75@11.25	10.00@11.50	10.00@11.25	9.50@11.25

STEERS, common:

750-1100 lbs.	8.25@ 9.75	8.75@ 9.75	8.75@10.00	8.75@10.00	8.25@ 9.50
---------------	------------	------------	------------	------------	------------

STEERS, HEIFERS AND MIXED:

Choice, 500-750 lbs.	13.50@14.75	12.25@13.25	12.75@13.75	12.25@13.25	12.25@13.50
Good, 500-700 lbs.	11.50@13.50	11.00@12.25	11.00@12.75	10.75@12.25	10.75@12.25

HEIFERS:

Choice, 750-900 lbs.	13.50@14.50	12.00@13.25	12.25@13.00	12.25@13.50	12.00@13.25
Good, 750-900 lbs.	11.50@13.50	10.75@12.25	10.75@12.25	10.75@12.25	10.50@12.00
Medium, 500-900 lbs.	9.25@11.50	8.75@11.00	9.25@10.75	9.00@10.75	8.50@10.50
Common, 500-900 lbs.	7.50@ 9.25	7.50@ 9.00	7.75@ 9.25	7.75@ 9.00	7.50@ 8.50

COWS, all weights:

Good	9.00@10.00	8.50@ 9.00	8.75@ 9.25	9.00@ 9.50	9.00@ 9.50
Medium	8.50@ 9.25	8.00@ 8.50	8.25@ 8.75	8.25@ 9.00	8.25@ 9.00
Cutter and common	7.25@ 8.50	7.25@ 8.00	6.75@ 8.25	6.75@ 8.25	7.00@ 8.25
Canner	5.75@ 7.25	6.00@ 7.25	5.25@ 6.75	5.50@ 6.75	6.25@ 7.00

BULLS (Ylgs. Excl.) all weights:

Beef, good	9.75@10.25	9.75@10.25	9.25@ 9.50	9.00@ 9.50	9.00@ 9.50
Sausage, good	9.75@10.25	9.50@10.00	9.25@ 9.40	9.00@ 9.50	9.00@ 9.50
Sausage, cutter and com.	8.50@ 9.75	8.50@ 9.50	8.50@ 9.25	8.25@ 9.00	8.25@ 9.00
Sausage, cutter and com.	8.00@ 8.50	7.50@ 8.30	7.50@ 8.50	7.25@ 8.25	7.00@ 8.25

VEALERS, all weights:

Good and Choice	13.00@15.00	13.75@15.00	12.00@13.50	12.50@15.00	11.50@14.00
Common and medium	11.25@13.50	11.25@13.50	8.50@12.00	8.50@12.50	8.00@11.50
Cull	7.00@ 9.00	6.50@11.25	6.50@ 8.50	6.50@ 8.50	5.50@ 8.00

CALVES, 50 lbs. down:

Good and choice	10.00@11.25	9.50@11.50	9.00@11.50	10.00@12.00	9.00@11.00
Common and medium	8.00@10.00	7.50@ 9.50	7.50@ 9.00	7.50@10.00	7.50@ 9.00
Cull	7.00@ 8.00	6.00@ 7.50	5.30@ 7.50	6.50@ 7.50	5.50@ 7.50

Slaughter Lambs and Sheep:

LAMBS:

Good and choice	12.00@12.60	11.75@12.50	11.65@12.25	11.60@12.00	12.00@12.85
Medium and good	10.75@11.75	10.75@11.00	10.25@11.50	10.50@11.50	11.00@11.75
Common	9.25@10.75	9.00@10.50	9.50@10.00	9.00@10.25	9.50@10.75

YLG. WETHERS:

Good and choice	10.00@10.50	10.25@10.75		9.75@10.25	
Medium	8.75@ 9.75	8.50@10.00		8.50@ 9.50	

EWES:

Good and choice	5.75@ 6.85	5.25@ 6.50	4.50@ 6.50	5.25@ 6.25	5.25@ 6.75
Common and medium	3.75@ 5.75	3.50@ 5.25	3.25@ 4.50	3.75@ 5.25	3.50@ 5.25

*Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days' wool growth quoted as shorn. *Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades as combined represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended January 30:

	Cattle	Calves	Hogs	Sheep
Los Angeles	4,350	1,250	1,600	675
San Francisco	963	35	1,940	1,271
Portland	2,959	299	6,421	4,174

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the three days of the week totaled 19,617 cattle, 2,229 calves, 35,388 hogs and 11,534 sheep.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, January 31, 1942, as reported to The National Provisioner:

CHICAGO

Armour and Company, 5,153 hogs; Swift & Company, 4,583 hogs; Wilson & Co., 7,541 hogs; Western Packing Co., Inc., 2,904 hogs; Agar Packing Co., 7,561 hogs; Shippers, 19,145 hogs; Others, 36,606 hogs.

Total: 33,379 cattle; 3,752 calves; 83,583 hogs; 31,613 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,147	393	3,696	5,147
Cudahy Pkg. Co.	2,659	321	1,944	4,632
Swift & Company	3,039	372	2,448	5,672
Wilson & Co.	2,684	463	2,040	4,563
Indep. Pkg. Co.	400	...
Korabum Pkg. Co.	1,219
Others	8,850	100	1,704	6,027
Total	17,598	1,700	12,232	26,241

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour and Company	4,908	10,652	4,354
Cudahy Pkg. Co.	3,608	5,683	7,027
Swift & Company	3,887	4,764	3,972
Wilson & Co.	1,942	5,225	2,257
Others	...	12,065	...

Cattle and calves: Eagle Pkg. Co., 20; Greater Omaha Pkg., 77; Geo. Hoffman, 39; Lewis Pkg. Co., 61; Nebraska Beef Co., 843; Omaha Pkg. Co., 254; John Roth, 89; So. Omaha Pkg., 730; Lincoln Pkg. Co., 162.

Total: 17,070 cattle and calves; 33,379 hogs; 17,610 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,710	1,313	5,463	3,474
Swift & Company	2,261	1,891	6,812	3,400
Hunter Pkg. Co.	1,431	31	5,174	497
Hell Pkg. Co.	2,999	...
Krey Pkg. Co.	4,026	...
Laclede Pkg. Co.	3,194	...
Sieloff Pkg. Co.	1,090	...
Shippers	2,135	1,494	23,963	234
Others	2,055	133	2,929	598
Total	11,596	4,862	55,556	8,203

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,451	342	8,320	11,162
Armour and Company	3,106	343	8,491	4,937
Others	1,348	135	511	569
Total	6,905	820	17,322	16,668

Not including 1,148 hogs bought direct.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,055	52	13,016	6,339
Armour and Company	2,931	42	14,172	5,186
Swift & Company	2,659	45	8,195	4,678
Shippers	3,550	28	8,484	1,893
Others	245	14	84	2
Total	12,240	141	33,971	18,098

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,115	448	3,747	1,363
Wilson & Co.	2,479	431	3,835	1,177
Directs	215	...	1,873	...
Others	218	26	1,477	...
Total	4,812	905	9,069	2,540

Not including 215 cattle and 1,873 hogs bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,712	319	4,011	1,992
Wichita D. B. Co.	17	...	78	...
Dunn-Ostertag	99	...	667	...
Fred W. Dold	161	...	162	...
Sundowner Pkg. Co.	33
Excel Pkg.	434
Others	2,272	...	616	239
Total	4,728	319	4,918	2,231

Not including 33 cattle and 2,826 hogs bought direct.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,148	135	2,474	2,892
Swift & Company	1,149	173	4,755	3,670
Cudahy Pkg. Co.	827	91	2,222	1,187
Others	1,311	102	1,450	3,959
Total	4,435	501	10,901	11,806

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,067	2,908	19,287	5,888
Cudahy Pkg. Co.	791	1,774	...	3,500
M. Rifkin and Son	725	66
Swift & Company	6,068	4,265	26,473	7,217
Others	4,951	770
Total	16,522	9,778	45,780	16,605

FT. WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,469	849	3,596	3,804
Swift & Company	2,314	489	3,282	4,061
Blue Bonnett Pkg. Co.	285	22	156	...
City Pkg. Co.	142	...	396	...
Rosenthal Pkg. Co.	20	3	35	4
Total	5,230	1,363	7,445	7,869

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	...	21	...	118
E. Kahn's Sons Co.	406	214	7,714	190
Lohrey Packing Co.	2	...	294	...
J. Schlachter	118	92	...	3
J. & F. Schroth P. Co.	21	...	2,475	...
J. F. Stegner Co.	259	362
Shippers	204	...	1,188	...
Others	1,158	608	638	156
Total	2,075	1,292	14,013	476

Not including 754 cattle, 6,295 hogs and 531 sheep bought direct.

INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingan & Co.	2,110	563	16,696	1,769
Armour and Company	548	150	1,463	...
Hilgemeyer Bros.	9	...	925	...
Stumpf Bros.	146	...
Stark & Wetzel	146	28	627	...
Wabnitz and Deters	37	60	276	28
Maase Hartman Co.	34	15
Shippers	2,225	1,354	13,510	7,506
Others	1,112	160	248	729
Total	6,221	2,330	33,891	10,030

RECAPITULATION†

CATTLE

	Week ended Jan. 31	Prev. week	Cor. week, 1941
Chicago	33,379	48,516	31,594
Kansas City	17,598	20,138	12,652
Omaha*	17,070	18,726	16,947
East St. Louis	11,596	14,349	12,246
St. Joseph	6,908	7,714	5,416
Sioux City	12,240	12,722	10,877
Oklahoma City	4,812	6,079	3,666
Wichita	4,728	6,067	3,743
Denver	4,435	3,547	3,827
St. Paul	16,522	16,595	11,594
Milwaukee	3,965	8,625	15,385
Indianapolis	6,221	6,814	5,513
Cincinnati	2,075	2,412	2,744
Ft. Worth	5,230	5,239	3,879
Total	146,319	167,043	140,083

HOGS

	Week ended Jan. 31	Prev. week	Cor. week, 1941
Chicago	83,583	82,266	74,710
Kansas City	12,232	11,662	10,863
Omaha	38,379	36,630	28,135
East St. Louis	35,556	34,862	40,486
St. Joseph	17,322	16,346	14,654
Sioux City	33,971	44,549	34,945
Oklahoma City	9,059	8,897	7,916
Wichita	4,918	5,210	5,076
Denver	10,901	14,690	8,890
St. Paul	45,780	45,354	26,278
Milwaukee	9,707	11,088	36,262
Indianapolis	33,891	36,628	40,651
Cincinnati	14,013	15,200	16,507
Ft. Worth	7,445	8,787	11,740
Total	376,737	392,178	362,633

SHEEP

	Week ended Jan. 31	Prev. week	Cor. week, 1941
Chicago	31,313	29,974	39,395
Kansas City	26,241	25,913	27,621
Omaha	17,610	16,339	18,719
East St. Louis	8,203	6,949	7,427
St. Joseph	16,668	18,169	21,243
Sioux City	18,098	17,191	13,567
Oklahoma City	2,540	2,669	1,841
Wichita	2,231	3,680	7,857
Denver	11,806	11,940	16,474
St. Paul	16,605	22,789	14,498
Indianapolis	10,030	9,984	10,742
Cincinnati	1,292	605	1,503
Ft. Worth	7,869	7,756	3,398
Total	171,901	175,153	192,508

*Cattle and calves. †Not including direct.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS†

	Cattle	Calves	Hogs	Sheep
Mon., Jan. 26	7,737	737	29,825	7,977
Tues., Jan. 27	6,169	1,338	26,551	7,414
Wed., Jan. 28	11,680	724	23,196	1,861
Thurs., Jan. 29	6,177	945	18,262	9,729
Fri., Jan. 30	1,376	336	15,128	7,006
Sat., Jan. 31	100	...	5,700	1,706
*Total this week	33,228	4,097	116,982	36,029
Prev. week	45,830	4,344	129,327	39,332
Year ago	31,560	3,435	99,575	47,444
Two years ago	34,071	4,570	131,981	37,223

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., Jan. 26	1,649	...	5,100	1,001
Tues., Jan. 27	1,677	137	2,676	19
Wed., Jan. 28	8,001	17	3,533	134
Thurs., Jan. 29	1,467	62	3,425	2,260
Fri., Jan. 30	447	20	3,744	955
Sat., Jan. 31	100	...	100	100
*Total this week	8,341	236	18,578	4,417
Previous week	11,932	574	18,160	11,913
Year ago	9,157	345	12,052	10,351
Two years ago	9,858	370	18,096	8,539

*Including 741 cattle, 551 calves, 35,632 hogs and 6,253 sheep direct to packers. †All receipts include direct.

†JANUARY AND YEAR RECEIPTS

	1942	1941	Gain	Loss
Cattle	180,374	157,906	22,466	...
Calves	17,640	17,027	613	...
Hogs	585,134	488,834	96,300	...
Sheep	183,298	183,524	...	10,226

†All receipts include direct.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep	Lambs
Week ended Jan. 31	\$12.40	\$11.70	\$5.75	\$11.96
Previous week	12.20	11.45	5.75	12.15
1941	11.75	7.85	5.50	10.50
1940	9.25	5.25	4.55	8.10
1939	10.45	7.65	4.50	8.15
1938	7.50	8.20	3.75	7.40
1937	10.60	10.30	5.50	10.35
Av. 1937-41	\$9.90	\$7.85	\$4.75	\$9.20

SUPPLIES FOR CHICAGO PACKERS

	Cattle	Hogs	Sheep
Week ended Jan. 31	24,887	86,404	31,612
Previous week	37,950	111,442	34,827
1941	22,408	87,523	37,295
1940	24,213	113,785	26,684
1939	25,068	76,600	44,473
1938	29,732	98,381	52,836

HOG RECEIPTS, WEIGHTS AND PRICES

	No. Rec'd	Wt., lbs.	Prices—Top	Av.
*Week ended Jan. 31	117,000	248	\$12.15	\$11.70
Previous week	129,327	247	11.75	11.45
1941	99,575	254	8.40	7.55
1940	131,851	243	5.90	5.25
1939	77,026	249	8.25	7.65
1938	96,810	243	9.00	8.20
1937	92,490	234	10.45	10.30
Av. 1937-41	99,600	244	\$3.40	\$7.85

*Receipts and average weight for week ending Jan. 31, 1942, estimated.

CHICAGO HOG SLAUGHTERS

Hog slaughters at Chicago under federal inspection for week ending January 30:

	Week ending Jan. 30	Previous week	Year ago	Two years ago
Week ending Jan. 30	...	111,864
Previous week	...	143,562
Year ago	...	98,663
Two years ago	...	127,874

OCK

Union Stock
periods.

Hogs Sheep
29,825 7,977
26,551 7,414
23,196 1,861
18,262 9,739
15,128 7,000
3,700 1,700
16,982 36,029
29,327 39,832
39,575 47,644
31,881 37,222

Hogs Sheep
5,100 1,001
2,676 19
3,533 134
3,425 2,206
3,744 965
100 100
18,578 4,417
18,190 4,417
12,052 10,351
18,096 8,536
35,632 hogs

CEPITS
Gain Loss
22,466
613
96,200
10,228

LIVESTOCK

Sheep Lambs
\$5.75 \$11.96
5.75 12.15
5.50 10.50
4.55 9.10
4.50 9.15
3.75 7.40
5.50 10.35
\$4.75 \$9.50

PACKERS

Hogs Sheep
\$6.40 31,612
1,442 34,827
7,523 87,286
3,785 28,684
6,600 44,473
38,381 52,836

ND PRICES

Prices
Top Av.
\$12.15 \$11.70
11.75 11.45
8.40 7.85
9.90 8.25
8.25 7.65
9.00 8.20
10.45 10.30

TERMS

\$8.40 \$7.85
or week ending
federal inspec-

111,894
143,562
89,683
127,874

ASES

Chicago packers
7 Feb. 5:
ended Prev.
b. 5 week
7,790 64,974
1,370 18,901
1,160 83,875

indicated as
re. Prices re-
range from
f.o.b. loading
50 for April
dried weights
os.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended January 31, 1942:

	CATTLE		
	Week ended Jan. 31	Prev. week	Cor. week, 1941
Chicago	23,000	30,002	21,087
Kansas City	19,307	22,055	14,342
Omaha	16,614	18,127	16,865
East St. Louis	9,991	11,494	9,398
St. Joseph	7,015	7,453	5,541
Sioux City	9,204	9,674	7,812
Wichita	5,399	6,557	4,251
Philadelphia	1,746	2,006	1,727
Indianapolis	2,231	2,545	1,630
New York & Jersey City	9,605	10,772	8,445
Oklahoma City	5,982	7,311	10,365
Cincinnati	2,883	3,527	3,590
Denver	4,220	4,078	4,900
St. Paul	16,361	16,514	9,256
Milwaukee	3,704	3,584	15,219
Total	137,410	155,699	134,458

*Cattle and calves. †Not including directs.

	HOGS		
	Week ended Jan. 31	Prev. week	Cor. week, 1941
Chicago	111,894	143,562	93,683
Kansas City	50,660	53,408	31,959
Omaha	64,660	68,281	31,498
East St. Louis	62,193	71,305	57,525
St. Joseph	18,081	21,570	12,879
Sioux City	51,472	60,350	32,141
Wichita	7,744	7,183	6,292
Philadelphia	17,751	17,182	16,536
Indianapolis	19,386	21,143	17,465
New York & Jersey City	44,515	47,673	38,712
Oklahoma City	10,932	12,608	10,365
Cincinnati	10,711	15,944	15,181
Denver	11,995	14,926	9,442
St. Paul	45,760	45,354	26,278
Milwaukee	9,684	11,053	36,291
Total	543,441	611,524	438,283

*Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

	SHEEP		
	Week ended Jan. 31	Prev. week	Cor. week, 1941
Chicago	26,734	24,785	27,002
Kansas City	26,241	25,913	27,621
Omaha	22,712	23,782	24,089
East St. Louis	7,969	8,923	6,524
St. Joseph	17,735	17,789	20,601
Sioux City	17,229	17,854	15,190
Wichita	2,231	3,680	7,657
Philadelphia	2,040	2,391	2,450
Indianapolis	2,261	3,534	1,608
New York & Jersey City	57,527	54,043	59,006
Oklahoma City	2,540	2,669	1,841
Cincinnati	937	693	1,235
Denver	6,264	7,785	4,783
St. Paul	16,605	22,789	14,496
Milwaukee	1,393	1,195	8,203
Total	210,418	215,725	222,258

†Not including directs.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service.)

		WESTERN DRESSED MEATS		
		NEW YORK	PHILA.	BOSTON
STEERS, carcass	Week ending January 31, 1942	14,951	2,538	2,621
	Week previous	10,119	2,708	2,890
	Same week year ago	9,280	2,813	2,942
COWS, carcass	Week ending January 31, 1942	750	1,275	2,896
	Week previous	442	1,640	2,615
	Same week year ago	1,291	1,193	2,963
BULLS, carcass	Week ending January 31, 1942	536	637	107
	Week previous	296	711	92
	Same week year ago	372	743	353
VEAL, carcass	Week ending January 31, 1942	10,844	1,006	593
	Week previous	22,413	1,374	516
	Same week year ago	12,842	978	315
LAMB, carcass	Week ending January 31, 1942	41,259	16,110	19,944
	Week previous	44,131	16,006	18,098
	Same week year ago	44,911	14,918	19,434
MUTTON, carcass	Week ending January 31, 1942	1,478	50	1,499
	Week previous	3,256	127	1,022
	Same week year ago	2,942	208	488
PORK cuts, lbs.	Week ending January 31, 1942	4,290,406	513,196	391,063
	Week previous	2,613,285	592,634	426,296
	Same week year ago	2,496,413	448,622	515,216
BEEF cuts, lbs.	Week ending January 31, 1942	238,079		
	Week previous	277,049		
	Same week year ago	384,618		

LOCAL SLAUGHTERS

		NEW YORK	PHILA.	BOSTON
CATTLE, head	Week ending January 31, 1942	9,603	1,746	
	Week previous	10,722	2,006	
	Same week year ago	8,445	1,727	
CALVES, head	Week ending January 31, 1942	12,501	2,077	
	Week previous	14,320	2,310	
	Same week year ago	12,132	2,585	
HOGS, head	Week ending January 31, 1942	44,518	17,751	
	Week previous	47,514	17,182	
	Same week year ago	38,712	16,536	
SHEEP, head	Week ending January 31, 1942	57,527	2,040	
	Week previous	54,403	2,391	
	Same week year ago	59,006	2,450	

Country dressed product at New York totaled 5,051 veal, 56 hogs and 195 lambs. Previous week 5,136 veal, 11 hogs and 179 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Federal inspected slaughter of livestock at 27 packing centers was smaller for all classes last week than a week earlier, but was running heavier than a year ago. Hog kill at 885,404 head was down 11 per cent from a week ago when the total was over the one million mark. Cattle kill at 168,719 head compared with 188,909 a week earlier. Sheep and lambs killed totaled 288,240 head compared with 307,714 the previous week.

Number of animals processed in 27 centers for week ended January 30:

	Cattle	Calves	Hogs	Sheep
New York Area ¹	9,004	12,547	43,533	57,493
Phila. & Balt.	3,148	737	32,894	1,155
Ohio-Indiana Group ²	7,998	2,815	51,471	8,171
Chicago	31,077	5,582	111,894	47,743
St. Louis Area ³	15,412	7,844	62,193	11,751
Kansas City	18,349	2,933	50,660	25,346
Southwest Group ⁴	19,694	4,851	43,078	30,222
Omaha	16,473	713	64,660	24,405
Sioux City	8,914	132	51,472	19,139
St. Paul-Wis. Group ⁵	24,164	29,292	125,751	23,000
Interior Iowa & So. Minn. ⁶	15,886	6,014	247,798	41,753
Total	168,719	73,480	885,404	288,240
Total prev. week	188,909	75,074	1,008,597	307,714
Total last year	131,232	67,246	651,340	282,334

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³Includes Elburn, Ill. ⁴Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁵Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁶Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. ⁷Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

CANADIAN LIVESTOCK PRICES

	STEERS		
	Week ended Jan. 29	Last week	Same week 1941
Toronto	\$10.20	\$10.50	\$9.50
Montreal	10.25	10.25	9.50
Winnipeg	9.50	10.00	9.00
Calgary	10.00	10.50	9.50
Edmonton	9.75	10.00	8.50
Prince Albert	8.50	8.50	7.50
Moose Jaw	9.00	9.00	8.00
Saskatoon	9.00	9.00	8.00
Regina	9.50	9.50	8.00
Vancouver	9.00	9.00	8.50
	VEAL CALVES		
	Week ended Jan. 29	Last week	Same week 1941
Toronto	\$15.00	\$15.50	\$14.00
Montreal	14.00	14.50	14.00
Winnipeg	13.00	13.00	11.50
Calgary	10.50	10.50	10.50
Edmonton	11.00	11.00	10.00
Prince Albert	10.50	10.00	8.50
Moose Jaw	10.50	10.00	9.00
Saskatoon	11.00	11.00	10.50
Regina	12.00	12.00	10.50
Vancouver	11.00	11.00	9.00
	HOG CARCASSES*		
	Week ended Jan. 29	Last week	Same week 1941
Toronto	\$15.40	\$15.50	\$11.50
Montreal	15.75	15.75	11.50
Winnipeg	13.95	13.95	10.45
Calgary	13.60	13.60	10.00
Edmonton	13.65	13.95	10.15
Prince Albert	13.75	13.75	9.95
Moose Jaw	13.60	13.60	9.75
Saskatoon	13.60	13.60	9.95
Regina	13.60	13.60	9.85
Vancouver	14.50	14.50	11.00

*Official Canadian hog grades are now on carcass basis, quotations from B1 Grades; Grade A, \$1.00 premium.

GOOD LAMBS		
	Week ended Jan. 29	Last week
Toronto	\$12.00	\$12.00
Montreal	12.00	12.00
Winnipeg	10.50	10.50
Calgary	10.00	10.00
Edmonton	9.75	10.00
Prince Albert	9.00	8.75
Saskatoon	9.00	8.75
Regina	9.00	8.75
Vancouver	11.25	11.25

NEW YORK LIVESTOCK

Livestock prices at Jersey City, February 3, 1942, as reported by the Agricultural Marketing Service were:

CATTLE:	
Steers	unquoted
Cows, medium	8.75@ 9.50
Cows, cutter and common	7.25@ 8.00
Cows, canners	6.00@ 7.00
Bulls, good	10.00@ 10.50
Bulls, medium	8.50@ 9.50
Bulls, cutter to common	7.50@ 8.25

CALVES:	
Vealers, good to choice	\$14.00@ 16.00
Vealers, common and medium	9.50@ 12.50
Calves, common to medium	8.50@ 9.50

HOGS:	
Hogs, good and choice, 180-200-lb.	\$12.65

LAMBS:	
Lambs and sheep	\$9.00@ 13.50
†Nominal.	

Receipts of salable livestock at Jersey City market for week ended January 31, 1942:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	1,651	1,094	173	268
Total, with directs.	6,290	10,114	22,446	39,037
Previous week:				
Salable receipts	2,274	1,623	333	46
Total, with directs.	9,287	12,791	23,451	54,435

*Including hogs at 31st street.

Watch Classified page for bargains.

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Positions wanted, special rate 7c per word, minimum charge \$1.40. Count address or box number as four words. Headline 70c extra. 70c per line for listings.

Equipment for Sale

GOOD EQUIPMENT SUCH AS THIS IS SCARCE: ANDERSON RB OIL EXPELLER; 4-Anderson No. 1 Oil Expellers; 2-418 and 419 Lard Rolls; Damp Kettles, all sizes, with and without agitators; Meat Mixers, Grinders, Silent Cutters; Vert. and Horiz. Tankage Dryers; Refrigeration Equipment and Power Plant Equipment; aluminum kettles; HPM 2600 28-ton Hydraulic Press. Inspect our stock at 335 Doremus Ave., Newark, N. J. Send us your inquiries. WE BUY FROM A SINGLE ITEM TO A COMPLETE PLANT. Consolidated Products Co., Inc., 14-19 Park Row, New York City.

Priced Right For Immediate Shipment

150-Ton Wolfe, Linde ICE MACHINES (Dersch-Gesswein & Neurt) cylinders 11 1/4 x 21 1/4"—direct connected to Elec. Mch. Co. Synchronous 165 H.P. Motors, 220 V., Eng. Type 100 RPM, 362 Amp., P.F. 100% 40" with D.C. EXCITATION, P.F. 100%, 47 Amp.
COMPLETE with Chandeysson Motor Generator Set, 40 H.P., 3/60/220 V. 1740 RPM, 125 Volts, 160 Amp., on Iron Base.
Industrial Buildings Company
1909 So. Rockwell St. Chicago, Ill.

1-500 Ton Hydraulic Press, 30" curb, with steam pump\$1,100.00
1-4'x7' dry cooker, belt drive, condition good 800.00
1-235 Diamond Hog, 2 sets knives 700.00
1-8"x8" Vertical Steam Engine, side crank 50.00
1-10'x29 1/4" Horizontal steel storage tank 75.00
1-23 Arcola Heating boiler 25.00
1-Diebold Fireproof safe, overall ht. 45"x31"x30" 45.00
All f.o.b. Green Bay, terms cash with order, and subject to prior sale. Green Bay Soap Co., Green Bay, Wis.

1-200 lb. "BUFFALO" Self-Emptying Silent Cutter with 20 H.P. motor, completely rebuilt. 1-43-B "BUFFALO" Silent Cutter with 25 H.P. motor, completely rebuilt. 1-66-B "BUFFALO" Grinder with 25 H.P. motor, completely rebuilt. W-566, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

BRAND NEW RUJAK Haasher and Washer Number 3B complete with new A.C. motors as per Dupps Catalog Illustration. \$1800 F.O.B. BOSTON. W-567, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Equipment Wanted

WANTED

1-6x6 or 8x8 Vertical Ammonia Compressor, direct connected to steam engine. Advise make, price, condition, age and location. W-513, THE NATIONAL PROVISIONER, 407 So. Dearborn Street, Chicago, Ill.

WANTED: One 7 1/4 x 7 1/4 Vilter twin cylinder ammonia compressor complete with 54" band wheel, 10" face width. Advise age, condition, price and location. W-564, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Men Wanted

WANTED: Plant Superintendent or Plant Manager. Slaughtering experience desired but not necessary. Thorough knowledge of all processing essential. Normal growth of large, independent packer presents exceptional opportunity. W-531, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED: Man with following among Meat Packers and Sausage Manufacturers on Pacific Coast to sell seasonings & curing salts, with a chance to buy interest in business. W-555, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED THOROUGHLY EXPERIENCED SAUSAGE MAKER for foreman of an up-to-date Sausage Kitchen located in Philadelphia with a well known national packer. Must be thoroughly up-to-date in everything pertaining to a man who can successfully turn out the finest of sausage products. W-557, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED:—Thoroughly experienced rendering foreman capable of handling lard operations, offal cooking, poultry food manufacturing with ability to handle personnel and cost figures. W-543, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

BEEF COOLER MAN who can install boneless beef business. We are an Eastern Packer and kill 300-500 cattle weekly. State experience in detail, qualifications, age, etc. W-565, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Position Wanted

Superintendent

20 years' practical experience in both large and small plants. Know all latest methods, yields, costs, etc. Am now employed but for personal reasons desire change. Good references. W-568, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

PLANT SUPERINTENDENT capable taking complete charge of operations. Know yields, costs, fast cures. Handle labor efficiently. Excellent references. W-532, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Foreman

Sausagemaker foreman looking for right position. Capable of taking full charge of manufacturing department. Willing to go anywhere. W-569, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

SUPERINTENDENT, Small Plant: An economical operator who knows how to get results, can produce complete line of Sausage Products, Loaves, and all cures. Presently employed. Go anywhere. W-545, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

PLANT SUPERINTENDENT, Assistant superintendent now employed desires change. 17 years' experience. W-564, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Professional Services

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Analyses by a graduate chemist.
Jean E. Hanache
82-03 165th Street, Jamaica, N. Y.

Detective Services

Male and female operatives. Guards furnished. Investigations, tracing, etc. Anywhere—any time. Free consultation. W-551, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

Business Opportunities

Cooler

FULLY EQUIPPED—good size—cooler. Located in the heart of Brooklyn's wholesale market. Reasonable rent. W-560, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Modern Packing Plant ready for occupancy, best location in Detroit. Will handle 400 cattle besides small head per week, full hide cellar, railroad siding. Will lease to right party. W-562, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

FOR SALE good going small sausage business with a 20,000-lb. weekly capacity. Complete in every detail—this includes machinery and equipment which is in good operating condition and refrigerated trucks located in a good Wisconsin city. Reasonable rent with short or long lease—Reason for selling have other interests. W-568, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

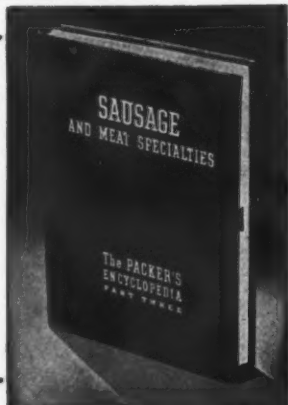


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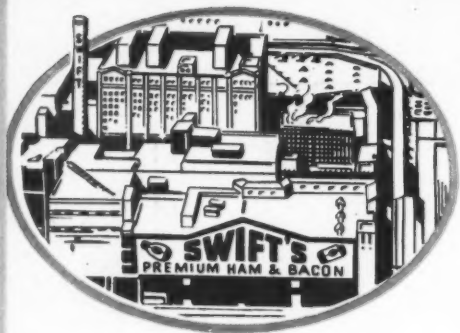
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